



Château Les Reuilles - Todesco

Patrick TODESCO

What is your main character trait?

I am an epicurean of good living

Your current state of mind?

I'm optimistic

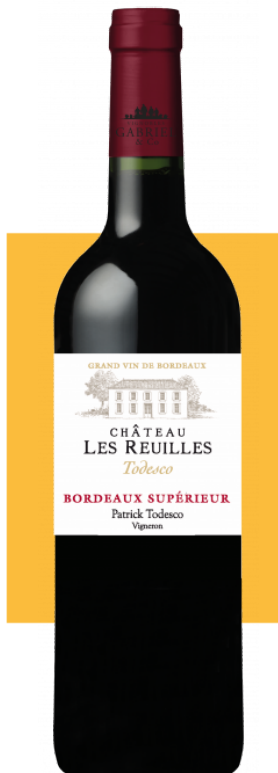
Which sport do you prefer?

Rugby

What do you like about wine?

The sharing with people

The story of Château Les Reuilles is a family story since three generations now! Its origin goes back in 1910 when my grandfather was forced to flee his homeland, Italy and settled on those lands. He then passed them on to his children who developed and grew the estate. After, winegrowing studies, I took over the farm from my father and uncle in 1992. Based in Lot-et-Garonne territory and at the borders of Gironde and Dordogne, I feed upon these renowned winegrowing terroirs to grow my vineyard with passion!



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BORDEAUX SUPÉRIEUR

Village: Pellegrue, Les Lèves et Thoumeyragues, La Roquille, Riocaud

Total winegrowing area: 75 hectares

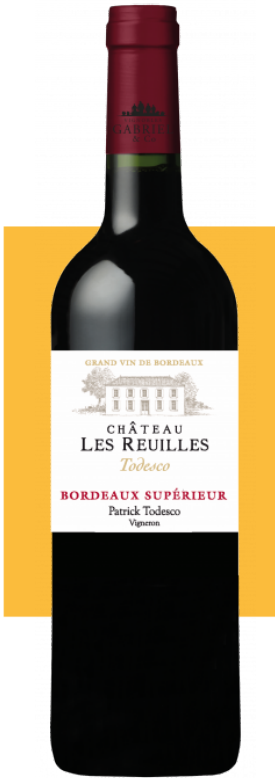
Terroir: Soil of silt and clay – Subsoil of clay and rock – 100-meter-high – South sun exposure – 20-year-old vines

Winemaking and ageing: Mechanical harvest with sorting at mid-September to mid-October. Traditional vinification in stainless steel vats using new skin maceration techniques for white and rosé wines, and sometimes thermovinification for red wines. Ageing during 8 to 16 months in stainless steel, fibres and concrete vats, depending on the bottling.

Blend: 70% Merlot, 25% Cabernet Sauvignon, 5% Malbec

Tasting comments: Vivid colour. Rich, open, fruit-filled nose. Good structure on the palate: round, creamy tannins, ripe red fruit, marked sweetness, well-proportioned and well-balanced grilled, woody notes. A harmonious and high-quality wine.

Food and wine pairings: Chocolate desserts



Awards:

Vintage 2022:

- GOLD CHINA AWARDS 2023 (LBSR2022)
- GOLD JAPAN AWARDS 2023 (LBSR2022)
- GOLD LONDON AWARDS 2023 (LBSR2022)

Vintage 2021:

- GOLD ASIA / BERLINER WEIN TROPHY 2022 (LBSR2021)
- GOLD JAPAN AWARDS 2022 (LBSR2021)
- GOLD LONDON AWARDS 2022 (LBSR2021)
- GOLD LYON 2022 (LBSR2021)
- GOLD INTERNATIONAL ORGANIC AWARDS 2022 (LBSR2021)
- GOLD SINGAPOUR COMPETITION 2022 (LBSR2021)
- GOLD TAIWAN AWARDS 2022 (LBSR2021)
- GOLD SAKURA 2023 (LBSR2021)
- GOLD CHINA AWARDS 2023 (LBSR2021)
- GOLD JAPAN AWARDS 2023 (LBSR2021)
- GOLD LONDON AWARDS 2023 (LBSR2021)
- GOLD 70 MILLIONS DE DEGUSTATEURS 2023 (LBSR2021)
- GOLD FEMINALISE 2023 (LBSR2021)
- SILVER PARIS 2023
- SILVER FEMINALISE 2022 (LBSR2021)
- SILVER AMERICA AWARDS 2022 (LBSR2021)
- SILVER ELLE A TABLE 2022 (LBSR2021)