



## Château Thomas

David LABATUT

**Your main character trait?**

I am demanding

**Your favourite activity?**

I like playing tennis

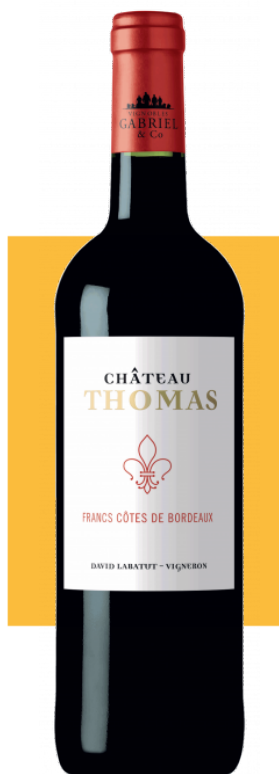
**Your favourite thing in wine?**

The pleasure of tasting

**The quality you most appreciate in friends?**

Sincerity

My family has been running the estate for four generations! I joined my parents in 2000 after vine and wine studies and then became associate in 2010. I am very proud to be able to perpetuate the family know-how and to think that our vineyard has grown from 4 to 23 hectares. We maintain impeccably high standards in managing our vines to offer quality wines and ensure that tasting them is a guaranteed pleasure. In 2021, I decided to turn my vineyard to organic farming in order to remain faithful to my terroir.



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### FRANCS CÔTES DE BORDEAUX

**Village:** Saint-Cibard

**Terroir:** Soils of clay-limestone – 50-year-old vines

**Winemaking and ageing:** Mechanical harvest with onboard sorting at the beginning of October. Traditional winemaking with temperature-monitoring. A slow start to alcoholic fermentation with pumping-over twice a day. Three weeks' gentle maceration at a temperature of 22°C. Aged in cement vats and barrels. .

**Blend:** 100% Merlot

**Tasting comments:** Deep color with garnet tints. Open nose. The palate has a rich tannic structure with aromas of generous, fresh red fruit. Well-balanced, it is crafted with finesse to make a lively, accessible wine.

**Food and wine pairings:** Grilled white meats

