



Château Tour De La Mothe

-Michelle BRIMAUD

Your main character trait?

I'm dynamic and spontaneous

Your favorite activity?

Walking in the countryside

Your motto?

Work gives results

The journey you'd like to go on?

I'd like to go to New Caledonia

I settled as a young winegrower in 1988 in Blaye Côtes de Bordeaux appellation, following my parents' footsteps who were winegrowers in Mazion, and producers of Pineau and Cognac in Charente region.

The Château Tour de la Mothe gathers my very first vine lands ; 11 hectares I planted myself in Blaye Côtes de Bordeaux appellation. I gave the estate its name after the cadastral name of my vines. With my three vineyards, in three different appellations (Blaye, Bourg, Bordeaux Supérieur), the Château Tour de la Mothe remains my first wine love, the one which provided me the savoir-faire I have today and helped me create my own wine signature.



Château Tour De La Mothe

BLAYE CÔTES DE BORDEAUX

Village: Saint-Paul-de-Blaye

Terroir: Soil of clay-limestone and sand – Rising sun exposure – 30-year-old vines

Winemaking and ageing: Cold maceration for 3-4 days prior to fermentation. Turbo-punching of the cap for gentle extraction. Length of maceration adapted according to the year. Aged in cement and stainless-steel vats.

Blend: 53% Merlot, 35% Malbec, 12% Cabernet Sauvignon

Tasting comments: A deep purple color. Aromas open up to crushed fruit with some blackcurrant, and notes of oak. Straight and powerful with plenty of fruits and spices on the palate. A traditional and pleasant style.

Food and wine pairings: Red meat.

