

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

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: Deep colour. The nose is open, fruity and generous. The palate is well structured, with round, creamy tannins and flavours of perfectly ripe red fruit. An appealing sense of richness is complemented by subtle toasted oak notes, leading to a harmonious and well-crafted wine.

Food and wine pairings: Herb-crusted pork fillet with roasted baby potatoes

