

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 19 hectares. We maintain impeccably high standards in managing our vines to offer quality wines and ensure that tasting them is a guaranteed pleasure.



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FRANCS CÔTES DE BORDEAUX

Village: Saint-Cibard

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

Winemaking and ageing: Mechanical harvesting with on-board sorting in early October. Traditional vinification with temperature control. Slow start to alcoholic fermentation with pump-overs twice a day. Gentle maceration for 3 weeks at 22°C. Ageing in a combination of concrete tanks, stainless steel tanks and oak barrels.

Blend: 100% Merlot

Tasting comments: Deep garnet in colour. The nose is open and expressive. The palate reveals a rich tannic structure, supported by fresh, juicy red fruit flavours. Well balanced and elegantly crafted, the wine is smooth, approachable and highly enjoyable.

Food and wine pairings: Grilled or roasted meats

