

Château Vircoulon

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The main trait of your nature?
I am persistent

The occupation you prefer?
I like horse riding

The quality you most appreciate in friends?
Honesty

What do you like about wine?
Complexity

Château Vircoulon has been a family estate for 5 generations since Pierre Bedey purchased it at the end of the 1800s. Later in the 1980s, Patrick Hospital, the 4th generation, specialized the estate to winegrowing, made his first vinification, when grapes were brought to the cooperative cellar so far, and reorganized the vineyard.
As for me, the passion of winegrowing - grapes - comes from my childhood! After my apprenticeship, it got stronger as I met people in love with this job. Meeting the 5th generation, my companion Caroline Hospital, led me to Château Vircoulon. Together, we develop the farm by working to our best to keep that legacy going and for the customers' pleasure.



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BORDEAUX SUPÉRIEUR

Village: Saint-Avit-de-Soulège

Terroir: Soils of clay, loamy and sand and clay-limestone – 70-90-meter high – North/South and East/West sun exposure - 30-year-old vines

Winemaking and ageing: Mechanical harvesting at optimal grape ripeness. Winemaking and ageing without added sulphite. Oxygen-less work throughout fermentations and ageing. If needed, added oxygen as homeopathy. Fermentation lasts 3 weeks with daily pumping-over then malolactic fermentation and ageing in vat. CO_2 produced during fermentation is maintained at most. Then, it will be decreased right before bottling.

Blend: 40% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc, 10% Malbec

Tasting comments: Deep colour. The nose is open and powerful, with ripe fruit aromas. The palate is full-bodied, supported by fine yet robust tannins, revealing juicy red fruit flavours intertwined with subtle woody notes. A beautifully balanced wine.

Food and wine pairings: Dry-aged rib of beef, Aged Comté cheese

