

Les Vins de Pierre Montagnac



CHATEAU TAUZINAT L'HERMITAGE SAINT-EMILION GRAND CRU

PRESENTATION

"Château Tauzinat l'Hermitage is one of the oldest in the area", it says in the earliest editions of the Féret Guide in the 19th century.

The name comes from the tauzin species of oak trees, famous for the truffles that grow around their feet.

The quality of the wine of Tauzinat l'Hermitage was recognised at the Paris Universal Exhibition in 1889 and many other medals have rewarded the excellent work of the Moueix family since that time.

As famous for its old stones as for its wines, the medieval town of Saint-Emilion features on the UNESCO World Heritage List. One of the original things about Saint-Emilion is its classification that is reviewed every 10 years. The Saint-Emilion Grand Cru appellation does not correspond to a specific area, but to quality criteria.

TASTING

Fine and expressive in the nose (fruit, cherry, raspberry), on the palate it is ample with a hint of liquorice. Supple, with very full tannins in the finish.

So perfumed and pretty on the nose, with flowers and sweet berry. Full-bodied, with a silky texture, fine tannins and a balance of attractive fruit. Wine Spectator - James Suckling (Vintage 2009).

TECHNICAL INFORMATION

Surface of the vineyard :

9.30 hectares.

Soils :

Clay-limestone on limestone rock with marine fossils.

Density of planting : 6,000 vines/hectare.

Grape varieties :

85% Merlot
15% Cabernet Franc

Average age of the vines :

30 years.

Cultural Methods : Short pruning, leaf stripping and thinning all lead to perfectly concentrated, healthy grapes.

Vinification :

Harvesting is carried out exclusively by hand when the grapes are fully ripe, and sorting is performed at the vat-house. Vatting is long to ensure optimal extraction of the tannins and anthocyanins, which are renowned for their virtues.

Maturation :

After running off, the wines are matured for 12 months in oak barrels from the centre of France.