



Chateau Toulouze

Bleu Toulouze

Bleu Toulouze by Chateau Toulouze offers a fresh and modern interpretation, with vibrant notes of fruit and delicate floral hints. On the palate, it is smooth and approachable, with a balanced structure and a clean, refreshing finish.

Flavor profile

Bright in the glass with vivid hues ranging from deep purple to intense ruby, this wine opens with a rich and expressive bouquet of black fruits—blackberry and black currant—interwoven with vibrant red berries, subtle leather notes, and gentle hints of clove and mixed pepper.

Food pairing

Excellent with roasted meats, tomato-based pasta, mushroom dishes, grilled vegetables, charcuterie, and medium-aged cheeses.

Tasting notes

On the palate, it is full-bodied yet remarkably approachable, offering a juicy, generous mouthfeel layered with ripe fruit and supported by smooth, velvety tannins. The finish is lingering, polished, and fruit-driven, leaving a harmonious impression of richness and ease.

Aging

20 months in 100% new oak barrels Blend: 80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon Alc.: 14.5 % Lot N°: LVIR16

Appellation

PDO

Region

Bordeaux

Country

France

Wine type

Red

Blend

Cabernet Franc, Cabernet Sauvignon, Merlot

Vintage

2018

Alcohol %

14.5

Bottle size (ml)

750

Soil

Clayey limestone and gravel Surface: 12 hectares Average age of the vines: 30 years