



Chateau Toulouze

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Chateau Toulouze by Chateau Toulouze is a classic and elegant expression of its territory, combining ripe fruit with subtle complexity. It reveals aromas of red berries, spice, and light earthy notes. The palate is balanced and smooth, with refined tannins and a persistent finish.

Flavor profile

Complex and expressive on the nose, this wine reveals layered aromas of ripe black cherry, blackcurrant, and roasted fruit, elegantly framed by subtle notes of vanilla, toasted oak, and sweet spice from French barrel aging.

Food pairing

A superb match for grilled beef, duck and roasted poultry, game dishes, mature hard cheeses, and hearty regional specialties such as Toulouse sausage with artisanal pasta or roasted vegetables.

Tasting notes

On the palate, it is full-bodied yet impeccably smooth, with a rich core of dark fruit unfolding into nuances of dark chocolate, licorice, and a delicate hint of roasted almond. Firm yet silky tannins shape a polished, velvety mouthfeel that lingers with remarkable finesse.

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