



Chateau Toulouze

Cool Grenouille

Cool Grenouille by Chateau Toulouze is a playful and expressive wine, characterized by bright fruit and an easy-drinking style. It reveals notes of red berries and subtle spice, with a lively and balanced palate and a pleasantly fresh finish.

Flavor profile

Medium-bodied, with layered aromas of plum, and lime. The palate is balanced and expressive, shaped by balanced tannins, a clean finish.

Food pairing

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

Tasting notes

Medium-bodied, with layered aromas of plum, and lime. The palate is balanced and expressive, shaped by balanced tannins, a clean finish.

Aging

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

Appellation

AOC

Region

Bordeaux

Country

France

Wine type

Red

Blend

Merlot

Alcohol %

14

Bottle size (ml)

750

Soil

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