



# 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

Light to medium-bodied and effortlessly approachable, this wine offers a smooth, polished character that remains vibrant and expressive throughout. Aromas of fresh plum and blackcurrant are complemented by subtle hints of pepper and delicate nutty nuances, creating an inviting aromatic profile.

### Food pairing

A versatile food companion, this wine pairs beautifully with duck breast, Toulouse sausage, charcuterie and mild cheeses, grilled meats, lamb chops, burgers, and roasted chicken.

### Tasting notes

On the palate, it is crisp, balanced, and beautifully easy-drinking, where lively fruit, refreshing acidity, and a gentle earthy undertone come together in seamless harmony.

### Aging

20 months in 100% new oak barrels.

### Appellation

AOC

### Region

Bordeaux

### Country

France

### Wine type

Red

### Blend

Merlot

### Vintage

2018

### Alcohol %

14

### Bottle size (ml)

750

### Soil

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