




CHÂTEAU TOUR DE CAPET

Saint-Émilion Grand Cru AOC

www.antoinemoueix.com

VARIETALS	100% Merlot
VINTAGE	2016
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Purple in colour.
NOSE	The nose reveals aromas of crisp black fruit (blackcurrant, blackberry, blueberry) and spices (cinnamon, vanilla, cloves).
PALATE	The palate is supple and silky, with black fruit and spices, medium acidity and fine, silky tannins. The finish is pleasant.
AGEING	Wine is vinified in concrete vats then aged in French oak barrels: 1/3 in new barrels, 1/3 in one year old barrels, 1/3 in 2 years old barrels for 12 months.
PAIRING	Suitable for roasted or grilled beef, pork and game dishes.
READINESS FOR DRINKING	Drink now or cellar it for 5 to 7 years.
RATINGS	4.0  ★★★★★ vivino
ORDER CODE	FR567