

# Château Tour du Pas Saint Georges, Saint-Georges Saint-Emilion NV

## TASTING NOTES

Good intensity, brilliant color (shiny ruby). Aromas of fresh red fruit and slightly jammy on the finish. Structured, fresh, mouth watering.

## FOOD PAIRING

Enjoy this wine with grilled meats, lamb or spicy dishes.

## VINEYARD & PRODUCTION INFO

Vineyard name:	"Lieu-dit" Saint-Georges. "Pas" signifies the pathway between the churches of Saint-Georges & Saint-Emilion
Vineyard size:	34 acres
Soil composition:	Calcareous and Clay
Training method:	Double-Guyot
Elevation:	210 feet
Vines/acre:	13200
Yield/acre:	2.0 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1985
Harvest time:	mid-september to mid-october
Bottles produced of this wine:	65,000

## WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Fermentation temperature:	40 °F
Maceration technique:	Racking
Malolactic fermentation:	yes full
Type of aging container:	Barrels, Stainless steel tanks, and Cement vats
Age of aging container:	30% new
Type of oak:	French
Length of aging before bottling:	15 months

## ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.6
Residual sugar:	1.9 g/L
Acidity:	3.2 g/L

NO  
IMAGE  
AVAILABLE

## PRODUCER PROFILE

Estate owned by: The Delbeck Family  
Total acreage under vine: 31  
Estate founded: 1800s  
Winery production: 70,000 Bottles  
Region: Bordeaux  
Country: France

