



VIGNES SECRETES

— Dumont, Dorland & Clauzel

CHÂTEAU LA TUILLIÈRE

TRADITION

“To enjoy today as in seven or eight years”



Along the Gironde estuary and opposite Margaux, Château La Tuilière dominates its vineyard on two opposite slopes of the same hillside on the Right Bank of Bordeaux.

14 hectares of vines facing south, southwest, benefiting from the mild estuary, produce red, crémant and rosé wines.

The three grape varieties, Merlot, Cabernet Sauvignon and Malbec, cultivated on clay-limestone plots allow blends that mark the property's cuvées and their typicality.

VINEYARDS & WINEMAKING

Soil type : Clay, clay-limestone

Harvesting : By machine

Technical features :

Strict plot selection, crop sorting, alcoholic fermentation in concrete tanks, extraction to promote roundness, ageing for 14 to 18 months on fine lees, partly with oac, micro-oxygenation.

Overview: Depth and persistence for an elegant, fleshy wine.

Bottling :

- Inert bottling with nitrogen to promote shelf life.
- Sterilisation using hot water to avoid any chemical inputs.

CONSUMPTION



12°C/14°C

up to 10 years



30 minutes



15°C/18°C

TASTING NOTES

Announced in a young garnet color with dense reflections, this wine reveals a frank and flattering bouquet, evoking raspberries, blueberries and candied fruit.

Its ample mouth is structured by velvety and generous tannins,

Depth and persistence for this elegant and fleshy wine

Food and Wine Pairings : Poultry liver, Roasted Quail, Entrecote, St Jacques Safran, Fourme d'Ambert, Cantal.

Awards : Revue des Vins de France « Les plus Grands Succès de la Rive Droite »

Terre de Vins : «à suivre absolument», Cuisines et Vins de France «Les pépites de la rive droite»

Decanter : 90/100 , Wine Enthusiast : 88/100

OUR CREDO

- Offer quality products, free of all elements harmful to human health
- Adopt cultural practices that preserve the environment
- Respect and protect our employees

These principles lead us to go beyond the obligations of our labels.

We keep 20% of our land unplanted, in biodiversity, to promote the habitat of species and the renewal of wild flora.

We do not use any herbicides and the majority of our treatments and all our fertilizers are made with biocontrol products.

We have reduced sulphites below our label standards.

No chemical input is used during bottling.

Forklifts are electrically powered. Our cartons and wood packagings come from sustainably managed forests.

Even the electricity we consume is green.

VINEYARD AREA

14 ha

VARIETAL RANGE

60% de Merlot noir

35% de Cabernet Sauvignon

5% de Malbec

AVERAGE VINEYARD AGE

25 years



Contact : +33 (0)5 57 64 80 90

SARL DUMONT, DORLAND & CLAUZEL

Château La Tuilière 33710 Saint Ciers de Canesse - France

Tel. +33 (0)5 57 64 80 90 • contact@vignes-secretes.com

www.vignes-secretes.com



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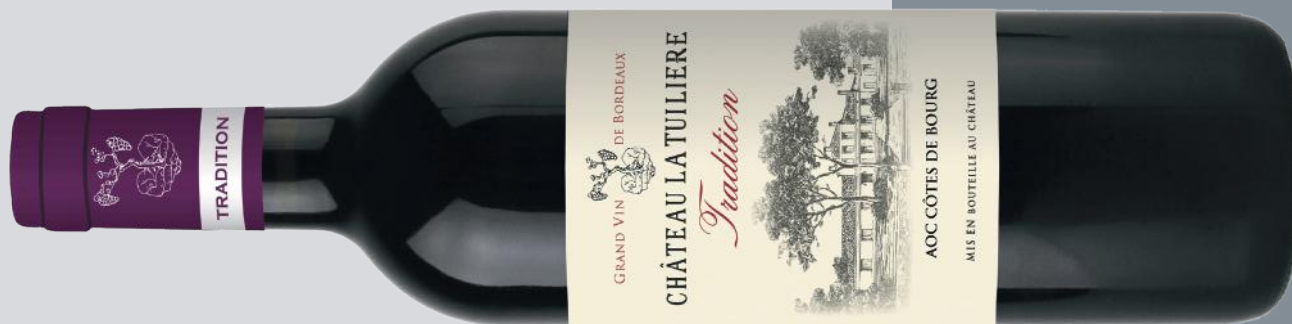


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Alternative label available



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CHATEAU LA TUILIERE TRADITION

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AOP CÔTES DE BOURG

PACKAGING

- 75 cl bottles, 150 cl magnums, 1/2 bottles 37,5 cl.
- 2x3 boxes or 2x6 lay-flat boxes.

Medium-weight 450g green glass bottles

- Layered aluminum caps.
- Natural 2A corks

PALETTISATION

- 75 cl bottles
 - > 9 layers of 11 boxes (2x3 lay-flat)
 - + 1 box = 600 bottles
 - or 7 layers of 7 boxes (2x6 lay-flat)
 - + 1 box = 600 bottles
- 150 cl magnums
 - > 7 layers of 8 boxes (2x3 lay-flat) = 336 bottles

GENCOD 75 cl



GENCOD 1,5 L



GENCOD 37,5 cl



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