

Château Tour Baladoz

AC Saint-Emilion Grand Cru

Country	France
Type	Still wine
Color	Red
Situation	Saint-Laurent-des-Combes, 3 km southeast of Saint-Emilion
Owner	The De Schepper family
Surface	9 hectares
Soil	Clay-chalk slopes in the east of the appellation
Average production	45 hl/ha
Grape varieties	Merlot (80%), cabernet franc (15%), cabernet-sauvignon (5%)
Age of the vineyard	On average 30 years
Cellaring	8 to 15 years
Viticulture	Everything is done to insure maximum quality: removal of superfluous buds and sprouts, green harvest and defoliation.
Winemaking	Traditional winemaking after complete destemming, 3-5 weeks maceration with temperature control through irrigation or heating
Ageing	During 12-18 months in oak barrels (on average 50% new)
Tasting notes	The dominance of merlot gives Château Tour Baladoz its dark colour and expressive nose of red fruit with an elegant touch of wood; it is a powerful wine, supple in the mouth but with a nice material and texture.
Note	Always selected by Guide Hachette and by international press; obtained the semi-finals of the Coupe des Grands Crus de Saint-Emilion (for the vintages 1996, 1997 en 1998; there were 68 estates participating)
Gastronomy	Poultry, rabbit, white meat, red meat, meat sauce, small game, game (hare, deer), soft cheeses



