

Château Tour Saint Honoré

Cuvée Cinsault 2021



- **Grape varieties:**

100 % Cinsault of 54 years old

- **Vinification:**

Harvesting by hand. The stalks are kept for the freshness. The grapes are picked up very ripe for a good phenolic maturity. 3 weeks of fermentation at 75°F to 79°F. Aged 6 months in oak barrels.

- **Tasting commentaries:**

Clear colour with garnet reflections. Expressive nose with cherry and pomegranate notes and spicy notes in the end. Greedy and light mouth.

- **Wine pairing:**

"You can drink this wine at 61°F to 64°F with an aperitif, on delicatessen and white meat".



CHATEAU
TOUR SAINT HONORE