

COULEURS DE TOULOUSE-LAUTREC RED 2022

AOC Bordeaux Supérieur

A MERLOT-LED RED. MATURED IN TANK. WITH GENEROUS RED FRUIT AROMAS, RIPE TANNINS AND A SMOOTH, FOOD-FRIENDLY CHARACTER.

Merlot 60% · Cabernet Franc 17% · Cabernet Sauvignon 17% · Malbec 6%

TASTING NOTES

Beautiful bright ruby colour. Generous nose with aromas of red fruits, blackcurrant and delicate woody notes.

FOOD PAIRINGS

Excellent with charcuterie, pâté and cured meats, as well as braised beef, slow-cooked lamb, duck and other rich, hearty dishes. Also pairs well with rustic casseroles, mushroom-based dishes and mature cheeses.

TERROIR

Clay-limestone plateaux with gravelly soils composed of gravel, rolled quartz and coarse sand, particularly well suited to vine cultivation. Sustainably farmed and mechanically harvested.

VINIFICATION

Fermented in temperature-controlled stainless steel tanks, then matured in oak vats and amphorae. Bottled at the Château.

LABEL ARTWORK

Moulin Rouge (La Goulue)", 1891, Henri de Toulouse-Lautrec. © Musée Toulouse-Lautrec, Albi, Tarn, France.



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code MV-CTL03-2022

Wine Variety Red

Cuvée Couleurs de Toulouse-Lautrec

AOP AOC Bordeaux Supérieur

Wine Estate / Winemaker Château TL Charles Estager

Country France

Region Bordeaux

ABV 15%

Vintage 2022

Ageing Stainless steel tanks/ mixed

Cellaring 2026-2036

Bottle Size 75 cl

Closure Cork

Case Size 6 x 75 cl

Serve Temp. 16-18 °C

Allergens Contains Sulphites

Residual Sugar 1.3 g/L

Total Acidity 3.25 g/L

pH 3.7

Organic No