



CHÂTEAU BARONNE TEDALDI

GRANDS VINS



DU LANGUEDOC

Château Baronne Tedaldi

Cuvée Ornella – 2017

AOP Minervois



Grape Varieties

70% Carignan, 20% Syrah & 10% Grenache.

Climate

Our vineyard lies on the boundary line of the mediterranean and the oceanic climates in the area of « Balcons de l'Aude », in the Minervois... with dry and hot Summer periods, a regular strong northeast wind and fresher nights.

Soils

Our soils are composed of clay and limestone slopes on sandstone. Minervois is a region of scrubland, Aleppo pines and oaks, expressing the fragrances of thyme, rosemary, lavender and cistus.

Wine Making

Vinification and maturation are done separately for each plot and grape variety. Alcoholic fermentation under control of temperature. Fermentation on skins during 40 days (Carignan), 30 days (Syrah) and about 10 days (Grenache) to preserve fruit.

Tasting Notes

Red wine with an intense ruby color and tawny notes. A nose and a mouth of blackberry, a toasty bouquet with round tannin and elegance. Perfect with red meat, local specialities and tasty cheese !

Degré : 14,5 % alc./vol



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