



CHÂTEAU BARONNE TEDALDI

GRANDS VINS



DU LANGUEDOC

Château Baronne Tedaldi

Cuvée du Parc – 2017

AOP Languedoc



Grape Varieties

80% Syrah & 20% 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 30 days (Syrah) and about 10 days (Grenache) to preserve fruit.

Tasting Notes

Red wine with a brilliant ruby color.
A nose and a mouth of blackberry with notes of fresh butter and a sweet finish.
Perfect with red meat and cheese !

Degré : 14 % alc./vol



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