CHÂTEAU TOUR BAYARD

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Château Tour Bayard 2020

Montagne St.-Émilion, France

ESTATE

Château Tour Bayard is a recent addition to the Milhade portfolio, coming into the family through marriage. This 25 acre property in the St.-Émilion Satellite Montagne-St.-Émilion has been run by the Richard family since 1956, and is now regarded as one of the top estates in the appellation.

WINE

Tour Bayard is relatively modern in style, with refined tannins, punchy fruit, and seductive aromas enhanced by malolactic fermentation in barrique. Merlot is the predominant variety, accounting for 80% of the vignoble, complemented by Cabernet Franc and Malbec.

VINEYARD

Soils: Clay and limestone marl

Farming: The vineyard is planted in a beautifully situated natural amphitheater with an ideal southerly exposure; the vines are about 40 years old on average. The Richard family works the soils organically, eschewing pesticides and other chemical treatments.

WINEMAKING

Variety:

Fermentation: At harvest, the grapes are 100% destemmed and crushed before being placed in temperature controlled vats. Each parcel on the estate is vinified separately, and the wine is raised for 12 months in a combination of cement tanks (60%) and new and second fill barrels (20% each). The finished wine is supple and full-bodied, with excellent ripeness, and refined aromatics from the Cabernet Franc. *Aging:* In a combination of cement vats and first and second use barriques for 12 months *Alcohol: 14.5%*





"The 2020 Tour Bayard has a deep purple-black color, bounding out of the glass with exuberant notes of crushed black cherries, juicy blackberries and chocolate-covered cherries, followed by hints of dried mint, red roses and spice box, plus a touch of tobacco leaf. The medium to full-bodied palate is elegant and plush, delivering soft-spoken earthy notes to accent the black fruit





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