Château Le Thil

Red wine – 2018

Pessac-Léognan

8 hectares of vines (7 hectares Merlot, 1 hectare Cabernet Franc) planted on clay-limestone soil.

Assemblage:

95% Merlot

5% Cabernet Franc

Winemaking: according to traditional Bordeaux methods, alcoholic fermentation at 26-28° C in electronically thermo-regulated stainless-steel vats. 4-6 weeks of vatting (fermentation and maceration) depending on the potential quality of each vat. Malolactic fermentation at 20° C.

Aging: 14 months in oak barrels (30% new oak).

Fabien Teitgen's comments, Winemaker:

Le Thil 2018 is a deep garnet colour with plum and cherry aromas. The palate is full, round, smooth, in the mouth the palate is full of black fruits. The finish is long and fresh with a touch of minerals and limestone.



