

BOB DOFMAN SELECTIONS LLC

MICHEL-TARDIEU'S
Chateau Vieux Pourret
St. Emilion, Grand Cru, Bordeaux

The wines of Chateau Vieux Pourret are full-bodied and soft, with powerful ripe fruit aromas. Recently classified as a UNESCO worldwide heritage, Château Vieux Pourret is based on a small scale production of 6 hectares of vineyard and is classified "Saint Emilion Grand Cru" With winemaker Michel Tardieu from Maison Tardieu-Laurent Vieux Pourret is experimenting purification of water with macrophytic plants and is the first Saint Emilion vineyard converting to biodynamic cultivation and being given the brand name of Demeter. ***Vieux Pourret is the only Grand Cru Certified bio-dynamic in St. Emilion.*** Seeking harmony with nature, soil and plants are attended to according to a lunar calendar. Cultivation procedures exclude all killer products ended by "cide" such as weed-killers, pesticides and fungicides. To bring forth clusters of living grapes, our estate manager Jean Philippe Turtaut, considering himself as the "companion" of the plant, uses his own natural products to strengthen it and enable it to draw out the best of the Saint Emilion terroir. These grapes, by traditional wine-making procedures of a merlot-cabernet franc blend, are the source of an invigorating wine that will always give you the drinking experience it promises.



GEOGRAPHICAL SITUATION - Near the town of Saint Emilion. The estate consists of a single, undivided vineyard.

GEOLOGY AND SOIL - Surface area : 6 hectares. Average age of vines : 35 years.

Grape varieties : 80% Merlot, 20% Cabernet.

WINEMAKING : Stainless steel tanks. Time left on the skins : from 15 to 21 days, depending on the vintage. Fermentation temperature : from 82-90°F according to the year. Automatic temperature regulation.

AGEING : The wine are aged in 225 litres oak barrels for approximately 18 months.

Château Vieux Pourret uses oak barrels for a third of the crop every year.

2006 | Chateau Vieux Pourret | St. Emilion Grand Cru | Ex-Cellars