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Château Tire Pé, Tire Pé

Producer	Château Tire Pé
Vendor	Jenny & François Selections
Category	Wine - Still - Red
Grape variety	Merlot
Region	Bordeaux, France
Appellation	Bordeaux
Feature	Organic
Alcohol by volume	13.0%

Product information

Age of Vines: 10 to 15 years
Yields: 3300 and 5000 vine/ha that yield 40/45 hectoliters=20,000 bts produced.
Pruning Method: Mixed guyot pruning
Soil: Clay and limestone.
Varietals: 95% Merlot, 5% Cabernet Sauvignon.

Vinification Method: Grapes are harvested by hand and destemmed before they are pressed. Each plot is harvested and fermented separately. The grapes undergo three to four weeks of cool maceration for a soft extraction. The wine is aged for eighteen months in concrete tanks. The wine is bottled without systematic filtration.

Tasting Note: Deep ruby in the glass with red currant, blackberry, bramble and pounded stones. Ripe red and black fruit dominates the palate that gets a nice boost from the wines natural acidity. This is a buoyant and easy drinking red that finishes with light tannins.

Pairing: Grilled beef or lamb, pork loin, grilled ham, roasted vegetables and lighter cheeses.

Producer information

David and Hélène Barrault took over this small vineyard in ’97. Blessed with rich clay and limestone soils this vineyard possesses fantastic southern exposures and overlooks the Gironde River. The chateau takes its name from a colorful local tale about what small animals “leave behind” before climbing the Tire Pé hill. The Barrault’s farm there ten to fifteen year-old vines organically and great care is taken to gently extract the supple fruit and terroir, that Bordeaux is so well known for, into each cuvee they produce.

Certification: Practicing organic since 2008, and officially converting since 2011 (ECOCERT).