Jenny & François Selections
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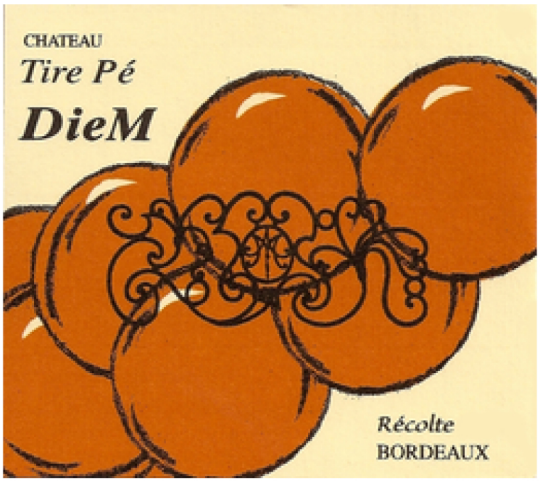
Château Tire Pé, Tire Pe Diem

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



Distributor's notes

Age of Vines: 10 to 15 years.

Yields: 33000 to 5000 vines/ha=14,000 bottles.

Pruning Method: Mixed guyot.

Soil: Clay and limestone.

Varietals: 100 % Merlot

Vinification Method: Grapes are harvested by hand and destemmed before they are pressed. Each plot is harvested and fermented separately. The grapes undergo a short 8 to 12 day cool maceration for a soft extraction. The wine is aged for eight to ten months in concrete tanks. The wine is bottled without systematic filtration.

Tasting Note: Ruby in the glass with shimmering purple highlights. This youthful wine has a bright nose of fresh red fruit backed by a dusting of cedar infused minerality. Buoyant and fruity on the palate the Tire Pé Diem is packed with juicy red currant, crushed plum and sweet herbs. This is a pretty red with an easy fruity profile and a lingering finish.

Pairing: Works well with picnic fare, baked chicken, grilled beef, spicy pasta dishes or with mild cheeses.

About the producer

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).