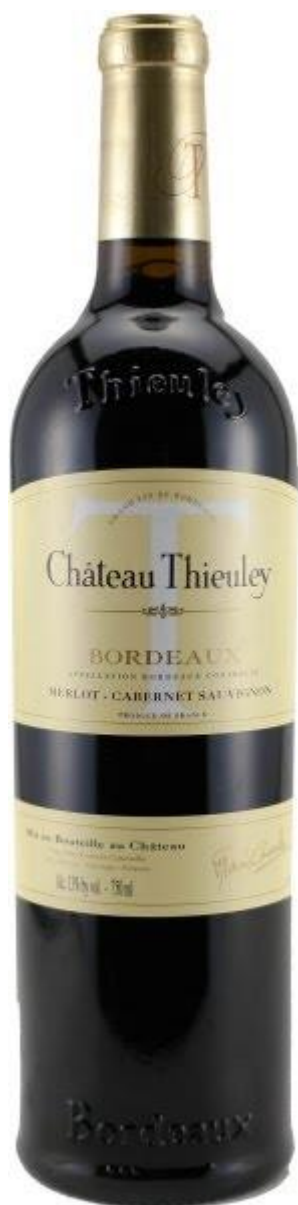


Château Thieuley



Varietals 70% Merlot, 30% Cabernet Sauvignon

Vintage 2003

Region Bordeaux AOC

Harvest Method Mechanical harvesting and traditional winemaking, stripping and crushing. Pre-fermentation maceration of 3 days. Alcoholic fermentation at 25 ° C in thermoregulated stainless steel tanks. Maceration between 15 days and 3 weeks.

Aging Process Breeding in barrels of 185 hl and in barrels of 1 to 3 years for 9 to 12 months.

Aroma/ Palate Deeply colored wine, with red fruit aromas intertwined with spicy, vanilla and slightly toasted notes. The mouth shows a good body with oodles of silky tannins, a great aromatic richness, and a long finish.

Serving Temperature 6°C/43°F

Robert Parker's The Wine Advocate, 87-88 points