



Château Tour Simard 2004

Château Tour Simard is the second wine of Château Pavie (1er Grand Cru Classé of Saint-Emilion). In the 4th century, the hillsides of Ausone and Pavie were planted with the first vines to arrive in the region, where up to the 18th century “pavies” (red –fleshed peaches) grew; at the time the St Emilion limestone plateau was used for mixed farming.

Château Tour Simard comes from the identical location as the first label and is vinified by the same vintner, but produced by younger vines, allowing to be enjoyed at an earlier age. Given the same care and attention as Château Pavie, the 2nd label is wonderful best value and very difficult to find.

Soil: Sandy-gravels

Area: 8ha

Grape varieties: 70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon.

Plantation density: 5500 vines/ha

Annual production: 43 000 bottles

Fermentation: traditional method in stainless vats during 3 weeks then maturing in oak barrels during 12 months.

Tasting notes:

This wine is a fantastic representation of a Saint Emilion blend. It has a rich, dark bouquet of cassis and chocolate with bright, ripe fruit flavours, smooth, well integrated tannins, and pleasant earthy grittiness.