

Château Tayet

AC Bordeaux Supérieur

Country	France
Type	Still wine
Color	Red
Situation	Macau, in the heart of the Médoc, near Margaux
Owner	The De Schepper family
Surface	10 hectares
Soil	Clay-silt (the vineyard is planted on what used to be marshland of the Gironde)
Average production	50 hl/ha
Grape varieties	Merlot (60%), cabernet-sauvignon (40%)
Age of the vineyard	On average 20 years
Cellaring	3 to 5 years, to drink on the fruit.
Viticulture	Traditionally of the Médoc; qualitative approach to obtain the best natural concentration of the grapes on the grapevine; manual and mechanical harvest.
Winemaking	Traditional winemaking after complete destemming, 3 to 4 weeks maceration with temperature control by irrigation or heating
Ageing	During 12 months in concrete and inox tanks
Tasting notes	This wine has a nice, deep ruby red colour and a pleasant and pure nose of red fruit; in the mouth it reveals a surprisingly high concentration and length for a Bordeaux Supérieur.
Note	This wine is always appreciated in Revue du Vin de France and Guide Hachette
Gastronomy	Poultry, rabbit, white meats, red meats, casseroles, soft cheeses



