

CHATEAU TOUR D'AURON

BORDEAUX

MERLOT

Milhade
1938
SIGNATURE DE GRANDS VINS



- Vineyard of 15 ha
- Near Fronsac, 5 km from Pomerol
- Siliceous-clay soil on a layer of iron oxide
- Annual production of 500 hl

- Merlot 100%

- Maceration with skins during 3 weeks
- Fermentation in stainless steel and cement vats
- Aged in oak barrels

Color: Deep garnet

Nose: Licorice, leather

Palate: Round, elegant (Ripe black Merlot)

Aging potential: Good

Pairing: Red meat, wild game, leg of lamb, strong cheeses

Service: Serve at room temperature



Château Tour d'Auron



Ripe grapes of Merlot



Milhade Barrels



Silver Medal Challenge

2005 International du Vin



Silver Medal Bruxelles

2001



Silver Medal Bruxelles

2000



Silver Medal Bruxelles

1996



Gold Medal Paris

1995



Aromas of Licorice



Aromas of Leather

Ets MILHADE S.A. – 33133 GALGON

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