

Château Pillebois

Cuvée Tradition



VINTAGE	2016
REGION	Bordeaux
APPELLATION	Castillon - Côtes de Bordeaux
VARIETAL	75% Merlot 25% Cabernet Sauvignon
ALCOHOL	13.5%
TERROIR	Sandy, gravelly
INFO	12 Ha (28.92 Acres) total vineyard 8 Ha (19.28 Acres) devoted to the Cuvée Tradition Aging in thermo-regulated concrete tanks Unfined / Filtered

Sustainable Agriculture Practices

About the Estate:

Owned by Vignobles Marcel PETIT since 1986 and now managed by Jean Pierre TOXE from the fantastic Château FRANC-LARTIGUE Saint-Emilion Grand Cru, Château PILLEBOIS Castillon Cotes de Bordeaux is planted on 12 hectares (29.64 acres) of great clayey, sandy and gravelly slopes with some iron, in Belves de Castillon, immediate neighborhood of the prestigious Saint-Emilion terroir. The entire lot of parcels are organically fertilized ensuring a respect of the plants and land. All treatments done on the vines and grapes are followed by an agricultural engineer.

The full vineyard is subject to green covering, leave pruning and green harvesting, in order to reach the best ripeness and natural low yields, for both Cuvees, Château PILLEBOIS Vieilles Vignes and same cares for the Cuvée Tradition.

Harvested at the best maturity, the grapes are hand sorted before and after being 100% de-stemmed. After a pre-cold maceration to slowly extract color and fruit from the skins, the wine undergoes a traditional vinification process in thermo-regulated stainless steel tanks. Cuvée Tradition is made from 75% Merlot from more clayey & sandy soil - giving more juicy, mellow and yummy expression. Aging in concrete tanks and bottled after 12 months, to keep freshness and terroir expression. Hard to resist - being so drinkable now - but can be appreciated within 5 years.

Tasting Notes:

Pretty dark purple color. Juicy, fresh nose on dark fruits, Morello cherries, prunes, blackcurrant and licorice. Modern, fleshy and round mellow palate, juicy as well, with perfect light spicy and cedar touches. Bright, round and clean length ending on just enough soft tannins. Perfect.

Food Pairing:

Grilled bison burger w/ bacon, leafy greens, blue cheese, & pickled jalapeño relish. Thick, wintry baked potato soup w/ black pepper, smoked mushrooms, cauliflower, & broccoli. - Craig Heffley, NC

Press Review:

GOLD Medal Concours General Agricole Paris

2015 Vint.« Big, bold tannins set this wine up with fine potential. It has structure and good concentration. Richly endowed with black fruit, it will age well. » - 89 Pts, R. Voss Wine Enthusiast, December 2017