

Château La Tulipe de la Garde 2011

Fiche technique



CARACTERISTICS

Appellation: Bordeaux Supérieur

Varietals: Merlot 86%, Cabernet Sauvignon
10%, Cabernet Franc 4%

Number of bottles: 68.397

WINEMAKING

Harvest: by hand

Sorting table 2x: in the cellar,
after the destemmer

Yeast: yes

Fermentation: between 22 and 28°C

Press: bordeaux basket press

Malolactic fermentation: in stainless steel
tanks, with each lot separated

CULTURE

Soils: limestone plateau facing east /
south-east, and west-facing slopes,
overlooking the Dordogne River near
neighbouring Fronsac.

Age of vineyards: between 5 and 30 years

Plantation: 4000 plants/ha

Pruning: Guyot simple and Cordon de Royat

Trellissing vertical: 1.5m

Groundwork: integral plowing, no chemicals

Irrigation: prohibited

Insecticides: no chemicals

Fongicides: Oïdium, botrytis and mildiou

Leaf removal moderate on the north and
north-east slopes

Production: 40 hl /ha

AGEING

Ageing: 225 liters barrels /11 months,
and in stainless steel tanks

Barrels: french oak new barrels 225 l.

Rakings: 3

Tanks thermo-regulated

Filtration: pad filtration at bottling

Bottling: at the estate

Natural cork closure