

  
*Château*  
DE  
PITRAY

## *Premier Vin*

**2011**

Castillon Côtes de Bordeaux

### **Technical information...**

Grape variety: 80 % Merlot, 20 % Cabernet Franc

Soil: Limestone and clay

Yield in 2010: 45 hL/ha

Stainless steel tanks vinification

Fermentation: 28/30° C.

Maceration: 3 weeks

Ageing: 12 month in French oak barrels

Production: 120.000 bottles

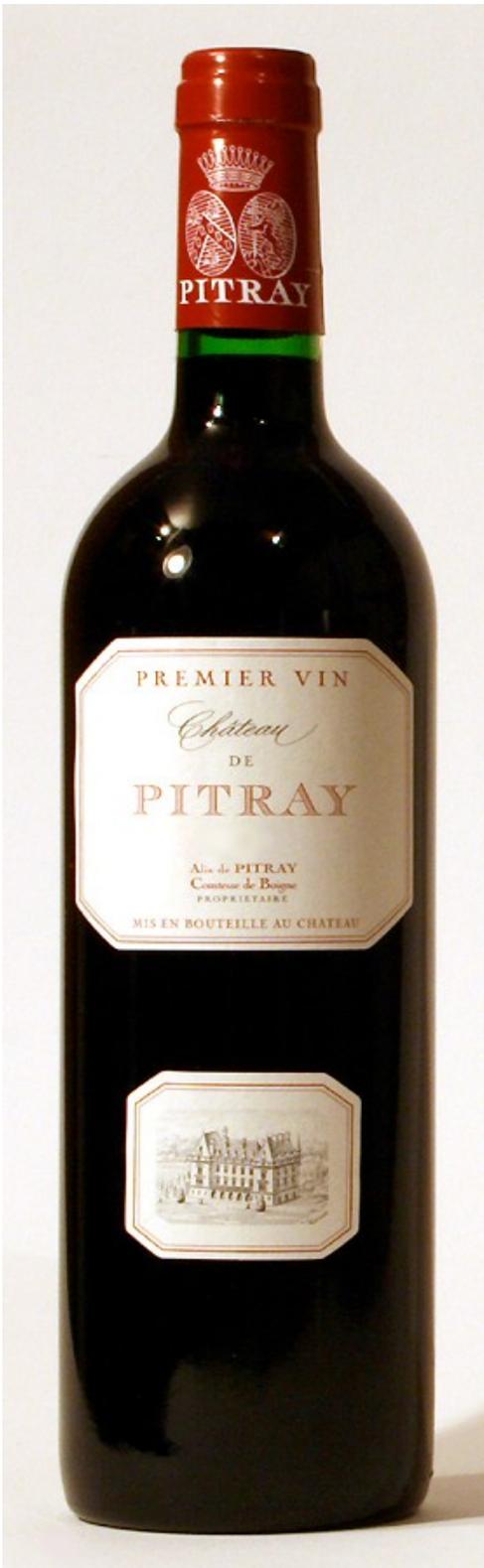
Total production of the property: 180.000 bottles

### **Wine tasting notes...**

**Robert Parker said:**

**Pitray 2011 : 86-88**

An attractive, mid-weight, stylish, elegant effort, the 2011 Pitray offers plenty of sweet, cedary, black currant and loamy soil characteristics. From one of the most consistent Castillon producers, it should provide pleasure over the next 6-8 year



**Each bottle contains 600 years of history written by the same family.**

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