



Château Tourril is marked by an ancient gallo-roman signal tower, located on the top of a hill, proof of the estate's 2,000 year existence. The 13-hectare (32-acre) family vineyard is nestled in a clay-limestone *cirque* (corrie) surrounded by Mediterranean *garrigue* (scrublands) that protect the vines from dominant winds and frost. It lies between the famous thousand-year-old fortified city of Carcassonne and the Canal du Midi, both on UNESCO's World Heritage list. With abundant sunshine, and well-drained by rainwaters, the domain produces high quality AOC Minervois wines from its Syrah, Cinsault, 100-year-old Carignan, Grenache and Roussanne vines.

The estate was bought by two passionate wine entrepreneurs, Ortwin Kandler, a former Airbus pioneer, and Philippe Espeluque, owner of a local construction company. Thanks to important investments over time, the vineyard has mastered modern winemaking technology and sustainable agriculture. Ortwin's son, Stephan Kandler, took over in 2014; his experience in international high-level sporting events, including the America's Cup, as well as high-tech projects, now help the company to grow worldwide.

Both wine grower and oenologist are fully dedicated to producing authentic, quality, long-lasting wines. They select the best grape lots in order to offer wines that: respect a local winemaking tradition dating back a millennium, express the specificity of the soil and reflect the climate.

As a result, the wines of Chateau Tourril have regularly received international awards and have been listed in the leading wine guides and magazines.

Chateau Tourril welcomes visitors for free tastings year-round in its unique cellar located inside a tower boasting 360° views and decorated with contemporary paintings and sculptures. They share their culinary pairings via the web and social networks.

After being the Official Supplier of the French America's Cup team «K-Challenge» & the Extreme Sailing Series, Chateau Tourril wines are now the Official & Exclusive Wines of the next 2016 Vendée Globe, the "Everest of sailing", with which they share the same values of excellence, authenticity, achievement and innovation.

Hélios

The grapes are harvested quickly in the early morning to preserve the freshness of the aromas.

Winemaking in vats at low temperature and ageing on fine lees to give richness to the wine.

Appellation: Minervois AOP

Vintage: 2015

Grape: 100% Roussanne

ABV: 13%

Color: pale yellow robe; light, bright with green reflections.

Nose: herbal touch of lavender and white flower

Palate: seamless fruit.

Good weight and texture, dry.

Pairings: pan-fried scallops, grilled sea bass on chopped vegetables, goat cheese. Enjoy chilled at 50° F.



Philippe

The grapes are harvested by lot, at optimal ripeness. They are separated from stalks and matured separately to be aged in stainless steel vats for 6 months.

Appellation: Minervois AOP

Vintage: 2011

Grapes: 40% Carignan, 30%

Grenache Noir, 30% Syrah

ABV: 13%

Color: red wine with an intense ruby robe

Nose: balanced, with black-currant, ripe pomegranate and cherry aromas.

Palate: this smooth wine has a warm finish with silky tannins.

Pairings: roasted turkey with sage, braised lamb shank with rosemary herbs, charcuterie and white meats, a « Saint-Marcellin » or other semi-ripened cow's milk cheese. Drink ideally at 60°F



Panatella

Coming from the estate's best lots, the fully ripe Syrah is hand-harvested, then de-stemmed, crushed and placed in separate vats for controlled fermentation.

Appellation: Minervois AOP

Vintage: 2011

Grapes: 80% Syrah,

20% Grenache

ABV: 13.5%

Color: gleaming and deep purple robe.

Nose: beautiful intensity of candied black fruits

Palate: the wood, with a toasted and truffled finish, allied with fine tannins, give all their elegance to this wine.

Pairings: beef stew with rice, cassoulet (white bean and meat stew), semi-ripened cow's milk cheese. Best served at 65°F. Decant 1 hour before for an ideal tasting experience





Wine Spectator
Buying Guide

FRANCE
Languedoc-Roussillon / Red

90 **Château Tourril Minervois Philippe 2011 \$22** This has a refined minerally note to the dark plum, blackberry and dried raspberry flavors, making this a textbook Minervois blend. Peppery accents show on the long, vibrant finish. Syrah, Grenache and Carignan. Drink now through 2017. 3,000 cases made.—K.M.



STÉPHANE KANDLER
Owner & Winemaker

Wine Spectator, May 31, 2015



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

90 points

**Château Tourril 2010
Panatella Syrah-
Grenache (Minervois)**

A blend of 80% Syrah and 20% Grenache, this boasts assertive aromas and flavors of ripe black cherry, raspberry, bramble and licorice root, with accents of black pepper and cocoa powder. The velvety tannins frame the dark fruit core on the palate, with lingering notes of dried fig and charred pepper on the close.

— L.B. Published 12/31/2015



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

90 points

**Château Tourril 2011
Philippe Red
(Minervois)**

This blend of 40% Syrah, 30% Grenache and 30% Carignan opens with attractive aromas of fudgy brownie, mocha latte, dried cherry and raspberry sauce. Medium weight and plush, it's rich and attractive, but not overly done, with flavors of blackberry and cherry that lead into a spicy finish of black pepper and roasted...

— L.B. Published 12/31/2015

EDITORS' CHOICE

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