



# Château Tire Pé « Diem » Bordeaux

RETURN TO  
**TERROIR**  
wine importers & educators

**THE ESTATE** Hélène and David Barrault of Château Tire Pé are among the brave and innovative in Bordeaux – they are committed to organic farming and winemaking which allows the grapes and terroir to shine, without the overuse of oak and other winemaking techniques commonly found there.



They make just three wines and all are just about as simple a designation as Bordeaux gets: Bordeaux AOC. However, in contrast to what one might find in the typical bottle of this type of wine, each cuvée is from a specific piece of land. They feel their terroir provides ample expression of place, no matter what the label says. The Barraults also want their wines to be accessible not only from a flavor standpoint but pricewise.



Besides making wine, Hélène and David run a horse riding school and a bed and breakfast on the property.

**TERROIR** Clay and limestone on a south-facing hill overlooking the Gironde River (see picture). The property is located between Langon and La Réole on the south east corner of the Entre-Deux-Mers.

**FARMING** Ecocertified Organic. Cover crops between the rows. Various pruning methods are used to keep yields to 50hl/ha. Hand harvesting only.

**GRAPES** 100% Merlot. From their youngest vines which are approximately 10 years old. 1100 cases produced.



**WINEMAKING** Grapes are destemmed and then undergo a short 8-10 day fermentation with native yeasts only. Aging follows in concrete tank for 6-8 months. Minimal sulfites are the only addition during the winemaking process.

**TASTING NOTES** The Diem bottling is meant for a party. Juicy and fruit forward though it retains typical Bordeaux notes of black currant, blackberry and bramble. Tobacco-y tannins add a pleasing touch to the finish.

**FOOD PAIRING** BBQ, picnic food, braised lamb, winter vegetable stew.