



CHÂTEAU

TIMBERLAY

Saint-André-de-Cubzac



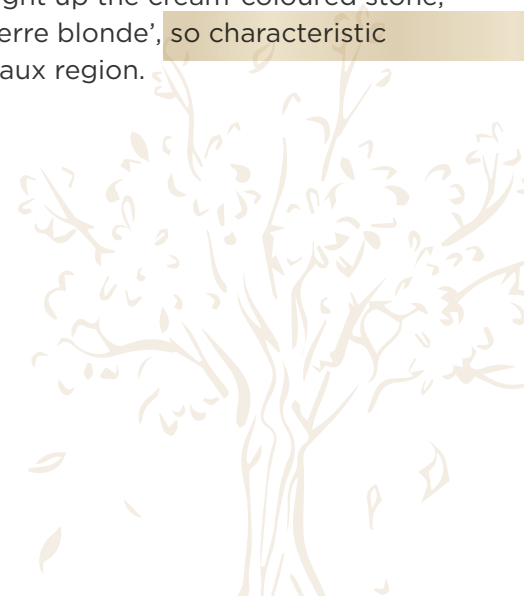
A CULTURAL HERITAGE AT
THE HEART OF FRENCH AND
ENGLISH HISTORY

Built in 1366 during the Hundred Years War, at the time when Aquitaine was still under British rule.



Destroyed during the French Revolution the Chateau was rebuilt identical to the original and completely restored after the Second World War.

Nestled at the heart of the vineyard, the beautiful residence is cleverly reflected in the pond opposite it. The rays of sunlight from the south-west light up the cream-coloured stone, known as 'pierre blonde', so characteristic of the Bordeaux region.



LOCATED ON THE 45TH PARALLEL

The Bordeaux vineyard area enjoys a privileged location beside the Atlantic Ocean. Cradled by the warmth of the Gulf Stream and with the 45th Parallel running through it, the climate in the region is mild, softened by the natural barrier formed by the Landes forrest and the marine gateway to the Gironde estuary.

By luck or by judgment? Chateau Timberlay is found exactly along the 45th parallel, giving it an ideal location for a quality vineyard.



TIMBERLAY MAKES THE MOST
OF THIS UNIQUENESS.



A WINEMAKING
VOCATION
DATING BACK
TO THE 18TH
CENTURY

And ever since... the wine growing tradition at Chateau Timberlay has been perpetuated: authentic wines, which represent their terroir, and which are exported all over the world.

In 2018, Chateau Timberlay became the property of the Helfrich Family, Les Grands Chais de France Group.



UNITY OF PLACE, OF LIFE AND OF PRODUCTION.

Chateau Timberlay follows the traditional way of building wine estates in Bordeaux: a stone-structured residence built at the heart of the vineyard.



A 125 HECTARES
vicultural domaine



SAINT-ANDRÉ-DE-CUBZAC
15 kilometers from the city of Bordeaux



PRODUCTION LOCATED ON-SITE:
from vinification to bottling.

TRADITION AND MODERNITY

For the most part harvesting is by hand, in true Bordeaux tradition. The grand old age of the vines brings a unique taste to the property's wines.

In the more recent plots the latest generation of harvesting machines very gently pick the grapes.

The winemakers have kept the best of the traditional ancestral Bordeaux methods whilst at the same time equipping themselves with state of the art technology, without losing sight of the personality of Timberlay wines:
the authenticity.



**30
YEARS**

**THE AVERAGE
AGE OF THE
VINES**

Here the
vinestocks
are respected...
and respectables.



5400
VINES PER HECTARE

The vineyard lies on a clay-limestone and sandy soil structure over a clay subsoil.

This typicity in the terroir is reinforced by the wide diversity of grape varieties planted: Merlot, Cabernet Sauvignon, Sauvignon, Semillon and Cabernet Franc.

The vines are spread across individual plots which are each planted with a different grape variety. The choice of doing single plot fermentation ensures that each block can ripen at its own pace.

EACH PARCEL
IS UNIQUE



THE VATS ARE CONSTANTLY MONITORED

Once harvested and selected on the manual harvesting table the grapes ferment in medium-sized vats. Powerful computer systems, supervised by the cellar master, ensure that each vat is constantly under temperature-control.

Then comes the blending stage. The balance between the different grape varieties gives each wine all its finesse and personality. The red wines are then aged in barrels in the property's own barrel cellar.

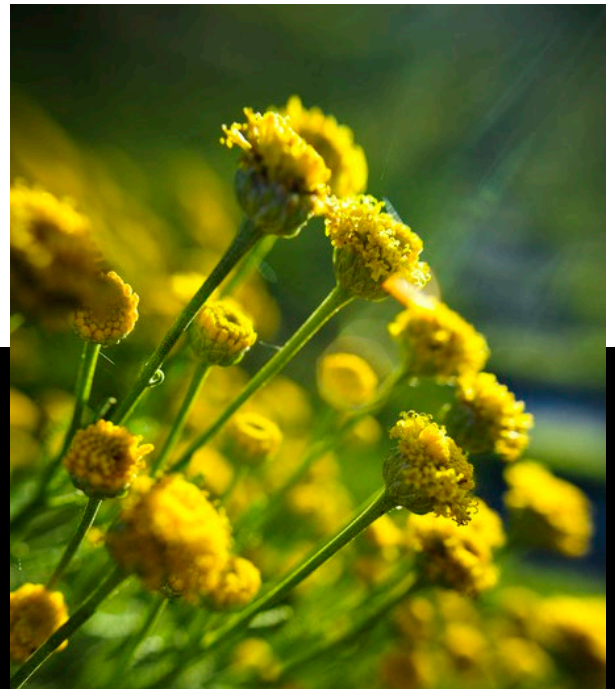


OBSERVE THE TERROIR AND LET IT EXPRESS ITSELF

People and their environment are at the heart of the property's concerns. Since the 2004 vintage the winegrowing and production methods have followed the commitments to HVE3 (High Environmental Value, Level 3)

This initiative promotes a living earth in which people's interventions on the vine are limited to what is strictly necessary, respecting the fauna, the flora but also the health of the vineyard workers and the consumer.

From grape to bottle we take the utmost care in each stage of the production cycle to guarantee that the wines are healthy and authentic.

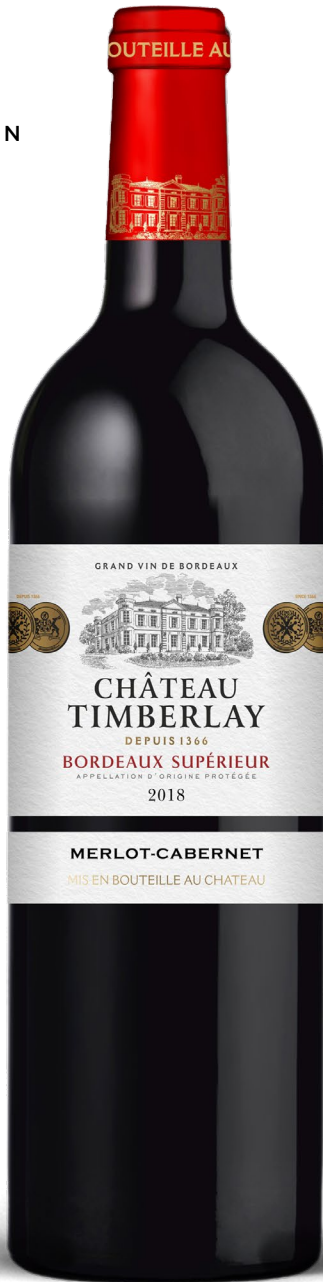


RESPECTING FAUNA
AND FLORA.

APPELLATION

Château Timberlay
Bordeaux Supérieur

CHATEAU
TIMBERLAY



TASTING NOTES

With its magnificent deep ruby robe this clear and brilliant wine exhales complex aromas of red fruit (blackberry, blackcurrant and strawberry) and elegant notes of oak and spice. This wine has a very fine structure which offers lots of freshness. It is round and ample-bodied and has very delicate tannins. Its long finish culminates with notes of vanilla and cinnamon.



GRAPE VARIETIES
Merlot, Cabernet Sauvignon
and Cabernet Franc



VINEYARD AREA
86 hectares



SOIL STRUCTURE
clay soils



AVERAGE AGE OF VINES
30 years

CHATEAU TIMBERLAY

APPELLATION

Château Timberlay
Cuvée Prestige Rouge
Bordeaux Supérieur



BACKGROUND

Chateau Timberlay has created a Cuvée Prestige which is made from grapes coming from the best plots at the property. Harvesting is only by hand and then very carefully sorted. The blend is perfectly balanced between cabernet sauvignon and merlot. This Cuvée Prestige is vinified using traditional methods in temperature-controlled concrete vats.

TASTING NOTES

Chateau Timberlay Cuvée Prestige is a fine wine with an intense colour and an elegant bouquet of ripe fruit enhanced by notes of vanilla, spice and toasty aromas. This full-bodied wine, rich and well-balanced presents soft and silky tannins and a delicious long finish with a touch of oak.



GRAPE VARIETIES
Merlot, Cabernet Sauvignon



VINEYARD AREA
Sélection des meilleures parcelles
de Château Timberlay

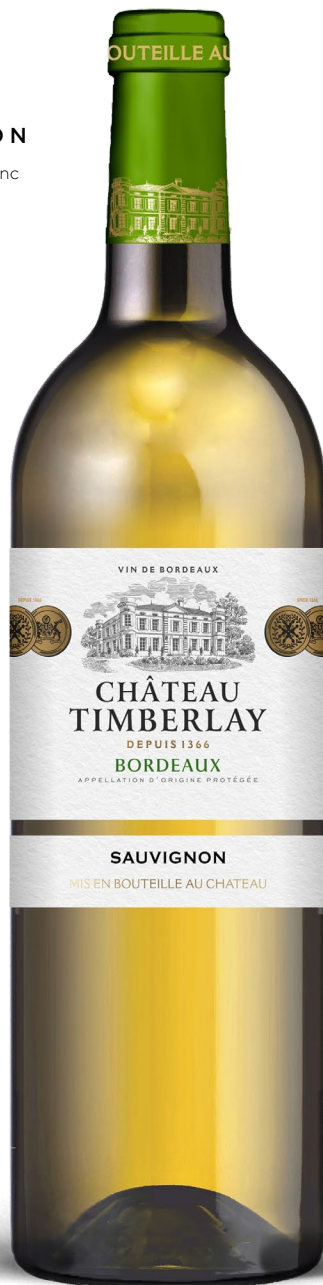


SOL
clay soils

CHATEAU TIMBERLAY

APPELLATION

Château Timberlay blanc
Bordeaux



TASTING NOTES

Chateau Timberlay white has a beautiful golden yellow hue. The bouquet is elegant, fine and expressive and reveals a blend of white flowers, peach and lemon. On the palate the attack is soft. The wine is fruity, round and well-balanced. It is lively with a long and pleasant finish.



GRAPE VARIETIES
Sauvignon Blanc, Sémillon



VINEYARD SURFACE AREA
3 hectares



SOIL STRUCTURE
sandy clay



AVERAGE AGE OF THE VINES
30 years

APPELLATION

Crémant de Timberlay
Blanc

CHATEAU
TIMBERLAY



TASTING NOTES:

A golden yellow robe with gentle bubbles.

Expressive with aromas of dried fruit. Fine and elegant this wine reveals an attractive freshness, perfectly in balance. This wine is perfect as an aperitif or with a dessert and is the perfect accompaniment to all your dishes throughout the meal.



GRAPE VARIETIES

Merlot, Sémillon

CHATEAU



TIMBERLAY



CHÂTEAU TIMBERLAY

100 Chemin de Daubiac,
33240 Saint-André-de-Cubzac

