



CHÂTEAU TOUR PEREY

SAINT-EMILION GRAND CRU



On a terroir that produces powerfulness and elegance, Château Tour Perey embodies the best of Saint-Emilion. The in-depth work carried out on the vineyard and in the cellar over the years, results in an aromatic style highlighting the terroir specifics. This Grand Cru is full of very ripe red fruits, notes of vanilla and silky tannins.

AOC : Saint Emilion Grand Cru

Superficy : 5.7 ha

Density : 48hl/ha

Pruning : Guyot Double

Soil : Clay and gravelly ridges

Average vine age : 70 years old

Farming : Sustainable farming with carefully managed soil and enherbed rows.

Blend :

70% merlot

20% cabernet sauvignon

10% cabernet franc

USP : Single plot

Harvest : hand-picked

Winemaking takes place in 500 liters oak barrels or in temperature controlled concrete tanks depending of parcels.

A cold pre-fermentation maceration follows a 4-to-6-week long vatting.

Alcoholic fermentation precedes the malolactic fermentation that also takes place in barrels.

The wine is then aged for 18 months in 100% French oak barrels.

Wooden cases of 6 or 12 bottles.

CHÂTEAU TOUR PEREY
chateau.tour.perey@orange.fr
JEAN-LUC & CÉLINE MARTEAU PROPRIÉTAIRES
TEL: 06.80.07.43.82 // 06. 71.21.44.62

www.domainetourperey.fr