





Here is the single varietal of Château Tour Perey. Made from 100% Malbec planted on an early ripening soil, this wine is the result of a strict parcel selection approach. Vinified in the same manner as its big brothers under the Saint-Emilion AOC; this vintage unveils aromas of black fruits and spices complemented with precisely balanced oak flavors. The elegance of the tannic structure stands out and leads to a complex and long finish.

AOC: Bordeaux Superficy: 0.5 ha Density: 45hl/ha

Pruning: Guyot Double Soil: clay and gravel

Vines average age: 45 years old

Farming: Sustainable farming with carefully

managed soil and enherbed rows.

Blend: 100% Malbec

USP : single plot Harvest : hand-picked Winemaking starts in thermoregulated concrete vats.

teau Tour Pere

TOUR PEREY

A cold pre-fermentation maceration precedes a 5 to 6 weeks-long vatting period following alcoholic fermentation; while a malolactic fermentation takes place 100% in barrels.

Then, the wine undertakes an ageing period on lees and stirring for 3 months before ageing in one year-old French oak barrels for 12 months.

Cases of 6

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