



L'Audace du Château Tour Perey

Charming and elegant, this wine is totally atypical due to its winemaking process. Delicate floral scents and candied fruit notes immediately awaken the senses, the palate is generous, full bodied with a slight touch of acidity which gives this wine all its balance and freshness.

AOC : Bordeaux

Superficie : 0.5ha

Densité : 48hl/ha

Prunage : Guyot Double

Soil : Croupes sable graveleux

Average vine age : 30 years old

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

Blend : 100% sauvignon blanc

USP : Single Plot

Harvest : hand harvest

The grapes are crushed before undergoing a short maceration that lasts 2 to 6 hours.

The juice is then clarified using a racking process. Fermentation takes place partly in stainless steel tank, at low temperature in order to retain the freshness and aromas of the fruit ; partly in French oak barrels. The choice of the barrel plays an important role: add complexity and body without taking over the freshness, acidity and aromas of the fruits. Maturation in both tanks and barrels takes place at room temperature. The wine is neither fined nor filtered. Only a small amount of sulphites is added.

Wooden cases of 6

CHÂTEAU TOUR PEREY

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