





Made in the manner as a grand cru, this very small plot produces a subtle and refined Bordeaux wine. Incredibly complex and expressive, a sign of great wines, the wine is round, with beautiful tannins and very concentrated fruit. There are notes of raspberries, blackberry jam complemented by a hint of violets and spices such as vanilla and liquorice. Such a delicious wine!

AOC: Bordeaux Superficy: 1 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

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

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