



# CHÂTEAU DES TOURTES CUVÉE CLASSIQUE BLANC

<b>Appellation</b>	Blaye Côtes de Bordeaux
<b>Color</b>	White
<b>Surface area</b>	7 hectares
<b>Soil</b>	Silicious-clay with graveley sub-soil
<b>Age of vineyard</b>	15 years and more
<b>Grape varieties</b>	80 % Sauvignon, 20 % Sémillon
<b>Yield</b>	55 hl/ha
<b>Production</b>	50 000 bottles
<b>Winemaking</b>	All the grapes are pressed together and cold-settled at 8°C for 4 days. Temperature- controlled fermentation during 12 days at 18 °C. Aged 6 months in stainless-steel tanks on lees.
<b>Tasting Notes</b>	Pale yellow color with green highlights. Pleasant, aromatic nose, with overtones of citrus and floral blossoms. In mouth: very good balance, a pleasant body.
<b>Food pairing</b>	Aperitif. Uncooked entrees, salmon or scallop carpaccio, sea food and oysters. Excellent with a different fish, baked or steamed.