



CHÂTEAU DES TOURTES LE DUO BLANC

Appellation	Blaye Côtes de Bordeaux
Color	White
Surface area	3 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	15 years and more
Grape varieties	70 % Sauvignon - 20 % Sémillon - 10 % Muscadelle
Yield	50 hl/ha
Production	20 000 bottles
Winemaking	All the grapes are pressed together and cold-settled at 8°C for 4 days. Temperature-controlled fermentation during 12 days at 16°C in stainless-steel tanks. Aged 2 months in stainless-steel tanks on lees.
Tasting Notes	The aromatic purity marked by the sauvignon characterizes this wine. The nose enhances the floral and mineral notes. You will also find the whole range of citrus and exotic fruits notes. Its wide structure will give you a real expression of smoothness.
Food pairing	The mouth is fresh and subtle, and will accompany really well all your appetizers. It will be well appreciated with seafood, such as oysters, shrimp or crab. It will enhance grilled fish.