



CHÂTEAU DES TOURTES CUVÉE PRESTIGE BLANC

Appellation	Blaye Côtes de Bordeaux
Color	White
Surface area	5 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	20 years and more
Grape varieties	100 % Sauvignon
Yield	45-50 hl/ha
Production	33 000 bottles
Winemaking	Parcel selection, grapes sorted. Maceration on skins for 12hours. Fermentation in oak barrels. Aged with the lees in barrels for 9 months.
Tasting Notes	Deep yellow robe. Powerful nose with floral and exotic fruit aromas (mango, litchi, grapefruit) as well as vanilla and toasted flavors.
Food pairing	Aperitif. Great with fish and meat dishes in sauces. All warm entrees, salmon and leek tarts. Asparagus, foie gras, fried scallops.