



Château
TOUR SAINT-FORT
SAINT-ESTÈPHE



Lieu dit Laujac - 1, route de la Villotte - 33180 Saint-Esthèpe - France
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BARON D'ESTOURS

2016 DU CHÂTEAU TOUR SAINT-FORT

BLEND Merlot 45 %, Cabernet Sauvignon 55 %.

AVERAGE AGE OF THE VINEYARD 50 years.

TOTAL AREA 14 Ha and 23 Ca.

PRODUCTION 10 000 bottles 750 ml.

SOIL AND SUBSOIL Fine and sandy gravel on a limestone subsoil called Saint-Estèphe, or clayey limestone dating from the Eocene.

VITICULTURE Soil work and reasoned phytosanitary control.

HARVEST Manual in crates

VINIFICATION Fermentation in temperature-controlled stainless steel vats. Daily pumping-over operations with watering of the cap. Malolactic fermentation in tank.

AGEING 50 % in French oak barrels.



GRAND VIN DE BORDEAUX



**BARON
D'ESTOURS**

du Château

TOUR SAINT-FORT

2016

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Appellation Saint-Estèphe Contrôlée

Mis en Bouteille à la Propriété

SCA CHATEAU TOUR SAINT-FORT - PROPRIÉTAIRE
SAINT-ESTÈPHE - GIRONDE - FRANCE

PRODUIT DE FRANCE - CONTIENT DES SULFITES



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Through its history, Château Tour Saint-Fort bears witness to the recent history of Bordeaux wines.

Like him, many «small» Châteaux have sometimes disappeared in recent centuries.

The production crises that struck, particularly between 1850 and 1900 (arrival of Oidium, Phylloxera, and Mildew in Bordeaux), and/or economic crises, got the better of many properties.

Thus the Château Tour Saint-Fort during its history has borne the name of "Maison Cazeaux", Château Pineau, Cru Tour Pineau, and finally Tour Saint-Fort.

The link between these different owners: the land, the vines and some vestiges.

www.chateautoursaintfort.com