



*Château*  
**TOUR SAINT-FORT**  
SAINT-ESTÈPHE



Lieu dit Laujac - 1, route de la Villotte - 33180 Saint-Estèphe - France  
[contact@chateausaintfort.com](mailto:contact@chateausaintfort.com)



2019

# BARON D'ESTOURS

DU CHÂTEAU TOUR SAINT-FORT



**BLEND** Merlot 60%, Cabernet Sauvignon 37% and Cabernet Franc 3%.

**AVERAGE AGE OF THE VINEYARD** 50 years.

**SOIL AND SUBSOIL** Fine and sandy gravel on a limestone subsoil called Saint-Estèphe.

**VITICULTURE** Maintenance of the rows by tools, without herbicides. Reasoned phytosanitary control.

**VINIFICATION** Pre-fermentation cold maceration. Fermentation controlled by system automatic thermoregulation (hot and cold) with flag in the stainless steel tanks. Pumping over regular. Malolactic fermentation in tank.

**AGING** 80% in vats and 20% in barrels of 1 or 2 wines.



*Château*  
**TOUR SAINT-FORT**  
SAINT-ESTÈPHE

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.

You can still see the old vat room, it was probably built at the end of the 19th century (the gable that formed the central bay has however been leveled). It is the only element that remains of the old vintage, the Tower of Château Pineau, with the surrounding wall.

[www.chateautoursaintfort.com](http://www.chateautoursaintfort.com)

