



Château
TOUR SAINT-FORT
SAINT-ESTÈPHE



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CHÂTEAU TOUR SAINT-FORT

2015 AOC SAINT-ESTÈPHE
CRU BOURGEOIS



TOTAL AREA 14 Ha and 23 Ca.

GRAPE VARIETIES Cabernet Sauvignon 37 %, Merlot 51 %, Petit Verdot 12 %.

PRODUCTION 32 000 bottles 750 ml.

AVERAGE AGE OF THE VINEYARD 50 years.

TYPE OF SOIL Fine sandy-gravels on clay or clay-limestone sub soil from Eocene Age.

VITICULTURE Severely work on soil, with Sustainable viticulture management.

HARVEST Grapes are collected by hand, sorted out and selected then transported in small crates.

VINIFICATION After the vating, cold Maceration for 3 days.

Alcoholic Fermentation in thermoregulated steel vats. Delestage and pumping overs during fermentation phasis. Post-fermentation Maceration for 4 weeks. Malolactic Fermentation in vat and in barrels.

AGEING For 18 months in French oak barrels (40% new).



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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

