



Château
TOUR SAINT-FORT
SAINT-ESTÈPHE



Lieu dit Laujac - 1, route de la Villotte - 33180 Saint-Esthèpe - France
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CHÂTEAU TOUR SAINT-FORT

2017 AOC SAINT-ESTÈPHE
CRU BOURGEOIS

SURFACE OF THE VINEYARD 11.01 Ha.

YIELD 44 hl/ha.

PRODUCTION 21,000 bottles.

GRAPE VARIETIES 49% Merlot blend, Cabernet Sauvignon 42.5% and Petit Verdot 8.5%.

AVERAGE AGE 50 years.

SOIL TYPE Fine gravel soil with silty-clayey on limestone base, known as "Saint-Estèphe limestone".

VITICULTURE Cultivation under the row, with controlled weeding in the row. Management of the vineyard in "reasoned viticulture" with reduction of phytosanitary inputs. 80% mechanical harvest.

VINIFICATION & AGING After an initial sorting on the plot, a second sorting is carried out. The start of fermentation takes place at low temperature (between 6 and 10°C).

The alcoholic fermentation takes place in temperature-controlled stainless steel vats, at a maximum temperature of 28°C. After the malolactic fermentation, the wines are aged 100% in French oak barrels (30 to 35% new) for 12 to 16 months.



Le Point

JACQUES DUPONT

15/20

Ves Beck

90/100



Anthocyanes

Yohan Castaing

90/100

JAMES SUCKLING

90/100



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