



Château
TOUR SAINT-FORT
SAINT-ESTÈPHE



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

2018 AOC SAINT-ESTÈPHE
CRU BOURGEOIS



TOTAL AREA OF THE VINEYARD 11.01 Ha.

AREA CONCERNED 5.17 ha.

YIELD 52 hl/ha.

PRODUCTION 36,000 bottles.

GRAPE VARIETIES Merlot 51%, Cabernet Sauvignon 39%, Petit Verdot 10%.

AVERAGE AGE 50 years.

TYPE OF SOIL Fine gravel to limono-Clay on a limestone base, known as «limestone of Saint-Estephe».

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**.

DATE OF THE HARVEST from October 1 to 10, 2018.

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 (33% new) for 13 months.

Decanter
JANE ANSON

90/100

JEB DUNNUCK

91/100

Tenue de Vins
SYLVIE TONNAIRE

93/100

Jancis Robinson
JancisRobinson.com

16/20

Vivres Beck

92/100

JAMES SUCKLING

92/100

MARKUS
DEL MONEGO

90/100



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