



*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

## 2019 AOC SAINT-ESTÈPHE CRU BOURGEOIS

**TOTAL AREA** of the Château 10.56 Ha.

**YIELD** 32 hl/ha.

**GRAPE VARIETIES** Merlot 65%, Cabernet Sauvignon 30% and Petit Verdot 5%.

**AVERAGE AGE OF THE VINEYARD** 55 years.

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

**VITICULTURE** Tillage and reasoned phytosanitary control.

80% mechanical and 20% manual **HARVEST**.

**DATE OF THE HARVEST** from October 1 to 10, 2019.

**VINIFICATION** Pre-fermentation maceration at 8-10°C for 2 days. Controlled fermentation by automatic thermoregulation system. During the fermentation phase, there is an alternation of shedding and pumping over with a maximum temperature of 28°C. Post-fermentation maceration of 2 weeks. Malolactic fermentation partly in new barrels, aging 100% in French oak barrels (30% new wood) for a period 12 to 14 months.



**JAMES SUCKLING**

**91-92/100**



**NEAL  
MARTIN**

**89-91/20**

**Decanter**

JANE ANSON

**90/100**

**Terre de Vins**

SYLVIE TONNAIRE

**93/100**

**Vivs Beck**

**92/100**



**MARKUS  
DEL MONEGO**

**92/100**

**Ulrich Sankel**

**90-93/100**



**CHRISTER  
BYKLUM**

**89-91/100**



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