



# Château Les Tourelles 2021

## Bordeaux Dry White



### HISTORICAL

Bought in 1938 by Jean Darriet, 6th generation of winemakers, this estate has always been predicted for the white wines production. A global surface of 10 hectares with half planted in Merlot/Cabernet Franc and half in Semillon, the soil has the potential for good Terroir wines.

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### SOIL

Clayey chalk

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### AREA

2 hectares

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### GRAPE VARIETIES

80 % Sauvignon Blanc, 20 % Semillon

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### AVERAGE AGE

35-40 years

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### WINEMAKING

A skin contact maceration under nitrogen is done for 12-18 hours to extract the maximum aromas from the skins. Pressing on our pneumatic press, under nitrogen. The alcoholic fermentation starts naturally after one to two days. Alcoholic fermentation in tanks under temperature control (18°C). Eight months on the lees in tanks. Then bottling under strict regulations

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### TASTING NOTES

Yellow greenish hints. Intense nose with grapefruit and acacia notes. The attack on the palate is smooth and round thanks to the greedy with greedy citrus notes and pink grapefruit style. Good intensity finishing on an high minerality giving back freshness and puresness on the palate.