



CHATEAU TOUR HAUT VIGNOBLE

Appellation : Saint-Estèphe

Soil : ¾ deep gravels & ¼ clayey-calcareous

Varietals : Cabernet Sauvignon 55%
Merlot 40%
Petit Verdot 4%
Cabernet franc 1%

Surface : 6,5 ha

Harvest : partly hand-picked

Vinification : Traditional

Cold pre-fermenting maceration

Numerous pumping over in order to get good colour and to conduct better the alcoholic fermentation. Vinified and aged separately by grape varieties / by plots

Aging : in oak barrels for 14 months

Tasting

Well-structured and powerful wine, with smooth and silky tannins.

Serving conditions: Room temperature (19°)

Pairings: Red meat and game.

Origin

Situated in the northern part of the commune of Saint-Estèphe, on the slopes facing the Gironde, the vines of this Château are planted on a generous soil made of gravel and clay according to the grape variety. The slope effect is a very good natural draining and the proximity of river keep stable temperature comparing to the land-heart, giving a great Saint-Estèphe wine.

The Braquessac family, owner since 1860, respect their land treating it the less possible. The father (agricultural engineer) and the son (oenologist) are very active to improve quality day after day. The result is remarkable especially from the 2002 with more fruit and more aromatic expression.

