



CHATEAU LA TOUR CARNET

The Bernard Magrez signature guarantees the full support and backing of a master vintner, who for the last forty years has poured his energy into improving his wines. This signature is also backed by a nationwide and worldwide campaign, which has made Bernard Magrez the most powerful marketing force in the French wine industry.

TECHNICAL CHARACTERISTICS

Appellation: White Bordeaux

Locale: Saint-Christoly Médoc and Saint-Seurin-de-Cadourne

Surface area: 1.25 hectares

Varieties: 72% Sauvignon Blanc, 28% Sémillon

Vine age: 17 years

Vine density: 7,000 vines per hectare

Soil type: Clay and chalk

In the vineyards:

- Grass sown among the vines
- Thinning and suckering in the 2nd half of June
- Lateral shoots are removed from the 1st of July
- Leafing from the 15th of July

In the winery:

- Primary sorting on the vine
- Full harvest, using small crates
- The grapes are crushed in a pneumatic press for 2 hours
- The must is cold-racked over 24 hours
- The must is fermented at 15 to 18°C for around two weeks
- Matured on the lees for 8 to 10 months, stirred once or twice per week
- There is no pumping or filtration until the final bottling: each process is strictly gravity-fed

Bottling: March 2020

Harvest:

- Sémillon: 12th of September
- Sauvignon blanc: 9th and 12th of September



2019 BLEND

42% Sauvignon blanc
58% Sémillon

Bernard Magrez



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