

CHATEAU TOUR DE BOISSET

AOC Bordeaux Supérieur

HISTORY

Since 2015 Château Tour de Boisset is certified organic. We started our conversion back in 2010. We did it little by little to see the evolution of the vineyard.

The property is part of Chateau Reynier that was bought in 1901 by the Lurton family, the largest wine family in the world. Since 1996, Marc Lurton, Oenologist from Bordeaux University and international wine consultant, runs the estate with his wife Agnes and was recently joined by his daughter Pauline, the 6 generation of the family.

LOCATION

The vineyard is located on the heights of Entre-deux-mers, 10 km from Saint Emilion. The vines of Tour de Boisset grow on limestone subsoil, under which a cave was dug in the past to build the manor. Nowadays, the cave is used to age the fine red wines in oak barrels.

GRAPES VARIETIES

50 % Merlot / 50 % Cabernet Sauvignon

SOIL

Limestone and clay with asteria limestone subsoil

VINIFICATION AND AGEING

Rigorous selection during the harvest (grape variety and plots are vinified separately). The vinification is carried out with the most recent techniques. Classic Bordeaux vinification : total de-stemming, temperature of fermentation 77°F to 86°F. 2 to 3 weeks of maceration, malolactic fermentation.

Fruity wine, no oak ageing.

ENVIRONNEMENT

The grapes are grown in an Agrocert-certified organic vineyard.
Vegan friendly, in the process for the certification.



TASTING NOTES/ REWARDS

Deep ruby-red colour with powerful red fruit aromas. Elegant on the palate with ripe, silky tannin. A complex wine with a marked of minerality due to vine roots that sink deep into the limestone rock soil.

