



CHÂTEAU LA TUILERIE DU PUY

History:

Fervent supporters of this nice appellation "Entre-Deux-Mers", we try to defend and respect its values. Indeed, it is essential for us that the 3 principal grape varieties (Sauvignon Blanc, Sémillon and Muscadelle) are present in our blending as a proof of quality and authenticity. Our wines combine powerful aromas, freshness and finesse.

The weather:

In spite of a capricious spring weather, the sunny and dry summer allowed to obtain beautiful grapes well gilded in the sun. The few rains of early September brought us a very nice aromatic balance.

Soil : Clay and limestone on rocky subsoil

Grape varieties: Sauvignon Blanc : 65%
 Sémillon : 20%
 Muscadelle : 10%
 Sauvignon gris : 5%

Production : 50 Hl/Ha

Vines : Average age: 35 years old
 Pruning: Guyot Double
 Density: 5000 stocks per hectare


Winemaking:


The grapes, harvest plot by plot, are picked, sorted out and pressed, then there is a maceration of 24 to 48 hours, and put directly into separate stainless steel vats for a fermentation at low temperature.


Maturing:

The wines are matured 2 to 4 months on lees, to bring them the fruity while keeping his freshness. We put the lees on stand by every 10 days according to the taste we wish.

Tasting notes:

 Brilliant with golden reflections

 The nose gives off notes of broom and white flowers.

 The attack is round and fruity. In mouth, this wine proposes notes of pineapple, grapefruit and apricot. Finale is long and well lifted by a light acidity.