

France-Bordeaux



Les Tuileries Bordeaux white

The domain stands atop a steep-sloped triangular outcrop (the site of a fort in Gaulish times), hemmed in to the Northwest by the Engranne river and to the Southeast by the Roquefort stream. A vestige of the Neolithic age, the domain boasts a covered driveway which, at 14 metres (46 feet) in length, is the longest in Europe. In the 13th century, King Edward the 1st of England assigned Gaillard de Grézillac to build a stronghold here, which was partially destroyed in the 17th century. In its present guise, the castle is an 18th century residence entirely restored by the Bellanger family. A visit to the estate holds the pleasure of discovering the outbuildings and the 16th century dovecote.

The soils of the Entre-deux-Mers are typified by the tertiary outcroppings and deposits of Quaternary alluviums. The vineyard itself is situated on an Oligocene geological structure. The composition of these predominantly clayey loam limestone soils combined with an aspect that could hardly be better and the gentleness of the oceanic climate makes this environment ideal for growing vines.

On this virgin land, the family had wide discretion of what grape varieties to use and how to plant them. The clones and rootstocks were chosen in accordance with their suitability for each plot, which underpins the diversity, pertinence and balance of the wines.

Thanks to systematic monitoring of the climate's effect and occurrence of drop disease for each plot, it has been possible to put procedures in place in collaboration with the appropriate research bodies (Technocal Institute of Viticulture, INRA, Bordeaux Wine School, etc.). An ecological approach to wine growing is also priority: the team constantly ensures that respect for water quality and the environment are paramount.

Varietals:

80% Sauvignon, 20% Semillon

Wine Description:

Nice yellow and green color. Pleasant fresh citrus nose. Fresh and fruity mouth, very perfumed.

Vignification Process:

Grown in temperature-controlled inox vats. Aged on fine lees for 3 to 4 months.

Food Pairing:

Grilled shrimp, Aperitif ...

