



GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE

CHATEAU
TOURNELLES

Château Tournelles Grand Vin

Appellation Buzet Contrôlée

Blanc

Varietals :	Sauvignon Blanc
Terroir :	Vines over 30 years old, a well-reputed vineyard with alternating gravelly and clay-limestone soils overlooking the Garonne river valley, as well as an oceanic climate propitious to making good wines of various kinds. Very rigorous methods in the vineyard, including a density of over 6,000 vines per hectare.
Wine-Making :	Yield management, manual leaf thinning, fermented in small stainless-steel tanks to preserve Sauvignon Blanc's finesse, perfect grape ripeness, maturation on lies.
Tasting :	This vintage, with its green and blue light hints, has pristine beautiful colour. This wine is a very seductive Sauvignon Blanc. It reveals a fruity nose with pineapple, grapefruit and white flower notes and finishes on very elegant dried fruits hints. In mouth, great balance between liveliness and mineral flavours. With a slightly acidic crispy freshness, finish is long and tonic.
Food and Wine Pairings:	It pairs well with shellfish, seafood and grilled fish, fish in sauces and it is ideal for apéritif.
Aging potential :	Drink young.
Serving temperature :	10°C / 50°F
Range :	Château Tournelles Rouge, Tournelles Voluptabilis rouge, Tournelles Voluptabilis rosé
Packaging :	6 or 12 packs

