

CHATEAU TOUR CHAPOUX

BORDEAUX SEC Blanc (Dry white)



Ownership & history:

The Comin family has been making wine since 1884, and today they produce two wines at their estate: Commanderie de Queyret and Tour Chapoux. The estate has a long history dating back to the thirteenth century, when The Order of the Knights of Saint John of Jerusalem set up a commandry there. Today, the mediaeval buildings have long since gone, but there is a charming eighteenth century farmhouse which the Comins have restored.

Vineyard & location:

The vineyard is situated in the Entre-deux-Mers region of Bordeaux, in the of Bordeaux. The soil is clay-limestone mix, which gives coolness and delicacy to the wines. The vines are, on average, 30 years old and are farmed in accordance with environmental the biodiversity.

Harvest, vinification & ageing:

Classic white Bordeaux vinification, no oak, just stainless steel tanks.

Tasting:

This is a classic expression of Sauvignon Blanc from Bordeaux. There are gooseberry and privet hedge aromas on the nose and rapier-sharp acidity in the mouth. It can be enjoyed pefectly well without food, but it also makes an excellent accompaniment to seafood, white meats and spicy cooking.

Vintage:

2020

Blend:

100% Sauvignon Blanc

Cellaring potential:

2 to 3 years