



CHÂTEAU
TOURTEAU
CHOLLET

GRAVES

Château Tourteau Chollet

AOC Graves Blanc - 2024

Dry White Wine



Soil :	Gravels, from the 3rd terrace of the Garonne River		
Blend :	80% Sauvignon Blanc and 20% Sémillon		
Density:	5.000 vine stocks / ha	Average vine age :	25 years
Area :	7 ha	Degree :	13% vol.

Winemaking :	Low temperature fermentation. Temperature-controlled stainless steel vats.
Ageing :	Stainless steel tanks with lies suspension for 6 months 22% of the blend in barrels for 6 months

Notes : This unique and exquisite graves wine complements an improvised meal your most beautiful dinners. Full of white peach and dried apricot aromas with a wonderful long finish for real food lovers...

Food and wine pairing : White meats – cooked fish

Packing : 75 cl bottle in box of 6 bottles lying down *
* While stocks last

Winery retail price : 16,00 € incl. VAT per 75 cl bottle

