

CHÂTEAU *La Tour de By*



VINTAGE

2023

APPELLATION & CLASSIFICATION

Bordeaux Blanc A.O.C.

Wine in conversion to Organic Farming

STAFF

Manager & owners : Frédéric Le Clerc & Benjamin Richer de Forges

Oenologist : Antoine Médeville

TERROIR

Area Planted : 0,5 hectares

Soil : sandy with clay subsoil.

BLEND

100% Sauvignon Blanc

CULTIVATING

The tillage is traditional, we use natural compost. From the 2015 vintage La Tour de By obtained the **HIGH ENVIRONMENTAL VALUE label level 3 (HVE3)**.

Harvested by hand.

VINIFICATION/ MATURING

Direct pressing on whole bunches. Cold settling then vinification, half in stainless steel vats and half in new barrels. Batonnage of lees during aging.

PRODUCTION

Yield : 60 hectolitres/ha

Spacing : 10 000 plants/ha

Volume : 375 cases

TASTING NOTES

Brilliant color, golden yellow, finely woody on the nose, rich and full on the palate with lemony notes and a mineral touch on the finish. Very fresh with good length.

ALCOHOL DEGREE

12,5 % Vol.

