







# LES TOURS

					
<b>Name</b>	<b>SAUVIGNON BLANC</b>	<b>CHARDONNAY</b>	<b>PINOT NOIR</b>	<b>MERLOT</b>	<b>SYRAH</b>
<b>Locale &amp; Climate</b>	<p>Planted in the cool plains of the Western zone called "Oceanique." Micro-climate with cool breezes from the Atlantic Ocean is perfect for the production of quality Sauvignon Blanc.</p>	<p>Languedoc region is renowned for producing some of the world's finest Chardonnay. Cool micro-climate. Planted in the mid-slopes of the foothills allowing slow, quality maturation.</p>	<p>Planted on the high valleys in the foothills of the Pyrenees Mountains at an altitude of 1400 ft. Cool micro-climate allows grapes to mature slowly creating a balanced ripeness.</p>	<p>Lowest foothill slopes of the Pyrenees Mountains. Cool micro-climate allows slow ripening of the Merlot grapes for a perfect balance of acidity, sugar and tannin.</p>	<p>Located on the Northeast portion of the region known as "Mediterranean." Breezes from the sea and Spring showers give way to mild temperatures for a warm, dry Summer.</p>
<b>Soil</b>	<p>Mainly clay with a high concentration of organic and mineral components</p>	<p>Composed of limestone and clay. High concentration of organic, mineral component.</p>	<p>Soils are rich in iron. The vines are dry farmed creating a light stress which improves complexity and flavor concentration.</p>	<p>Limestone and clay, ample humidity, dry farming is practiced. Light stressing creates more concentration of flavors.</p>	<p>Limestone free. The vines are dry farmed creating a light stress which improves complexity and flavor concentration.</p>
<b>Vines &amp; Vineyard</b>	<p>15 years old, pruned in guyot method, Defoliation is also required to permit effective ripening.</p>	<p>Vines are 20 years old and planted 2000 per acre. Green harvest in July &amp; August adds complexity.</p>	<p>25 years old and are pruned in the Cordon de Royat method.</p>	<p>Guyot method, 2000 vines per acre trained on wires.</p>	<p>Vines are set up on high trellis with 2 main wires and 4 extra for tying. Cordon de Royat.</p>
<b>Vinification</b>	<p>Hand picked, triaged on a vibration table. Cold soaking and cold maceration.</p>	<p>Long skin contact. Cold maceration, cold fermentation and extended time on the lees.</p>	<p>Hand picked, triaged on a vibration table, cold soaking and cold maceration.</p>	<p>Hand picked, triaged on a vibrating table. Cold soaking and cold maceration before fermentation.</p>	<p>Hand picked, triaged on a vibrating table to select only the best.</p>
<b>Technical information</b>	<p>Residual sugar:2.5g/l Ph:3.4 Alcohol: 13.5%</p>	<p>Residual sugar:2.6g/l Ph:3.4 Alcohol: 13.5%</p>	<p>Residual sugar:3g/l Ph:3.65 Alcohol: 13.5%</p>	<p>Residual sugar:2.9g/l Ph:3.55 Alcohol: 13.5%</p>	<p>Residual sugar:2.9g/l Ph:3.65 Alcohol: 13.5%</p>
<b>Tasting note</b>	<p>Yellow color, distinct kiwi nose, flavors of lime, melon and gooseberry with nice mineral overtones on the palate.</p>	<p>Aromas of custard and orange blossom on the nose Creamy mouth feel perfectly balanced with acidity, tropical fruit mixed with mineral overtones.</p>	<p>Nose of wild strawberries and rose petals. Ripe flavors of rhubarb and black cherries lead to a soft, smooth finish.</p>	<p>Bright crimson, rich ripe flavors on the palate of blueberries, and mocha. Finish is very long with soft, velvety tannins.</p>	<p>Deep red in color, nose with smoke and Bing cherry, palate with toffee and loads of blackberry, pepper and spices.</p>
<b>Serving suggestions</b>	<p>Shellfish, especially oysters, grilled shrimp, and seared scallops. Also pasta salads or grilled chicken.</p>	<p>Poached white fish, pasta with a carbonara or white clam sauce. Grilled pork tenderloin.</p>	<p>Roast chicken or pork, grilled salmon, a veal ragout or a nice creamy cheese such as Camembert.</p>	<p>Absolutely delicious on its' own. Grilled lamb chops or rack of lamb or also with an osso bucco.</p>	<p>This full-bodied Red is perfect with grilled steak, burgers, or barbecued pork ribs.</p>

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