

CHÂTEAU TOUR BOISÉE

DOMAINE FAMILIAL
DEPUIS 1826



Marie-Claude blanc

AOC Minervois - 2021

Grape varieties : Grenache Blanc (60%) Macabeu (40%)

This wine is the product of a concerted effort since 1988 to create a markedly Mediterranean white that can be aged in the bottle. It has taken part into most winelists of the French gastronomic restaurants since the early 1990's.

Capsule : Complexe

Volume : 75 cl

Bottle : Bordelaise

To keep : 7 years

Cork : Naturel

To drink with : Let your imagination run wild when paring this wine, our preference being veal. Of course a firm tasty fish, or shellfish is always a good choice and why not spice or even more daring...cheese!

Terroir : Clayish and calcareous.

Vinification : The grapes are harvested by hand, traditionally pressed and then transferred to oak barrels in the middle of the alcoholic fermentation.

Work on the lees, "bâtonnage", aging between 8 and 10 months.



Domaine La Tour Boisée

Tel: 04 68 78 10 04

Email: info@domainelatourboisee.com

Web: www.domainelatourboisee.com

11800 Laure Minervois France

