

CHÂTEAU TOUR BOISÉE

DOMAINE FAMILIAL
DEPUIS 1826



Marielle & Frédérique Blanc

AOC Minervois 2022

Grape varieties : Grenache Blanc (35%) Muscat à petits grains (30%) Marsanne (20%) Macabeu (15%)

Light golden colour.

The first nose reveals a blend of white flowers, wild honeysuckle, aromas of white-fleshed fruits, fresh white peach, pear and hints of combawa.

When the temperature rises slightly (approx. 10°C), a more mature fruitiness emerges, with mango and a subtle hint of ginger.

The palate is mineral on the attack, then gives way to a beautiful smoothness.

Volume : 75 cl

Bottle : Bordelaise

Ageing : 5-6 ans years

Food pairing : Seafood, grilled sea bass, veal medallions with morel mushrooms, semi-dry goat's cheese, Comté cheese.

Terroir : Clay-limestone and sandstone soils

Vinification : Hand-picked grapes.

Once in the cellar, the grapes are destemmed, pressed and the juice cooled.

Vinification takes place at low temperature in stainless steel vats.

Aged on fine lees for 9 months, with a small portion in barrels.

Awards : 2025 Decanter World Wine Awards / 88 Points



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