

CHÂTEAU TOUR BOISÉE

DOMAINE FAMILIAL
DEPUIS 1826



Amuse Bouche blanc

IGP Coteaux de Peyriac White 2024

Grape varieties :

"Let there be joy in all hearts ! ... A gentle caress... A wink... The sweetness of Grenache blanc... The vivacity of Sauvignon ! As soon as the nose reaches the top of the glass, a slight grin appears on the face, prompting us to raise the glass without confirming its contents !... A commitment to sharing without restraint.

Thank goodness, our hopes have been rewarded ! The velvet and the needle... the face lights up... the smile is confirmed ! A simple pleasure... for as many people as possible !

Volume : 75 cl

Ageing : 3 years

Food pairing : Aperitif, smoked fish, seafood, calamari a la plancha

Serving temperature: between 10 and 12°C.

Characteristics : Light colour.

Intense jasmine and pear in syrup dominate the generous nose.

A refreshing note of lilac and a final, subtle saffron fragrance.

A lively, fresh attack on the palate, giving way to an aroma of white-fleshed fruit sliding into a citrus-flecked finish.

Terroir : Clay-limestone on sandstone. We've had a malicious pleasure in assembling fruits from two distinct localities as like a painter conceptualizing his watercolors before applying them to canvas !

Vinification : Hand-picked. Destemming and low-temperature vinification in stainless steel vats.



Domaine La Tour Boisée

Tel: 04 68 78 10 04

Email: info@domainelatourboisee.com

Web: www.domainelatourboisee.com

11800 Laure Minervois France

