

Château Les Trois Tours, Entre-Deux-Mers 2024



Ref: 00238/FR

About the producer

Château des Trois Tours, located near Sauveterre-de-Guyenne in the Entre-DeuxMers region, has belonged to the Lumeau family, winegrowers from father to son for eight generations. The first traces of the estate date back to 1840. In 1990, Claude Lumeau took over management of the estate alongside his wife Betty, developing production while modernizing the winemaking tools. In 2008, their son Xavier joined the family adventure. Together, with a loyal team of eight employees, they continue to develop the vineyard and affirm the identity of Château des Trois Tours through quality wines that reflect their know-how and terroir.

Wine growing / wine making

12 hectares of vineyards on clay-limestone soils. Average vine age of 15 years harvested mechanically. 50% sauvignon blanc & 50% sémillon. Vinification & aging : 24-hour pellicular maceration, followed by pressing and vinification in temperature-controlled stainless steel tanks.

Tasting notes

Brilliant, pale yellow colour reveals an expressive nose of lime, pink grapefruit and exotic fruit. On the palate, this wine has lovely freshness, harmonious balance and clean, aromatic finish, carried by a beautiful minerality.

Food pairing

Tomato salad, Greek salad, asparagus, sea bass roasted with fennel, oysters, shrimp, fresh goats cheese.

Technical details

Varieties:

50% Sauvignon Blanc

50% Semillon

Closure: Micro agglomerated
cork

ABV: 12%

Colour: White

Style: Still

Case size: 6 bottles

Oak Ageing: None

