

Château Tour Sieujean

A.O.C. Pauillac

Michèle and André Lopez

THE VINEYARD

Area: 6 ha

Grape varieties: 70% cabernet sauvignon - 30% merlot

Terroir: graves garonnaises

VINIFICATION

Thermoregulation: Integrated Winemaking: Traditional

Ageing: Between 12 and 14 months in barrels: 50% news barrels - 50%

one wine barrels

The family has been settled on the estate for four generations. We produced wine until 1948 under the name "Château La Tour Sieujean". At that time, we decided to join the Pauillac cooperative cellar. During a few decades, cellars were used as cowshed and stable. In 2002, we decided to produce on our estate the Château Tour Sieujean.

The highly propitious climate of the Medoc peninsula with mild temperatures, light and sun endows maturity to our grape varieties which enable us to obtain excellent "vins de garde" (bottled wines for ageing).