

# Château TOUR DE GOUPIN

## AOC BORDEAUX BLANC

**Vineyard name:** Château Tour de Goupin

**Owner name:** EARL VALPROMY-DEFFARGE

**Protected designated origin:**

AOC Bordeaux Blanc  
(Bordeaux dry white wine)

**Grape variety:** - Sauvignon (70% )  
- Muscadelle (20%)  
- Sémillon (10%)

**Soil and exposure:** The vineyard is located for half in the plain (clay-limestone & clay-gravel ground), the other part being on plate (clay and limestone & acid ground)

**Density:** 3 700 vines per 2,5 acres (1 hectare)

**Median age of the vineyard:** 18 years

**Vine pruning:** Guyot Simple pruning

**Vineyard management:** The soil is ploughed and one out of every two rows has natural ground cover. Furthermore, we proceed to a mechanical rather than chemical vine pruning.

**Method of wine making:** The breeding and the wine making of vines are realized according to traditional methods. After destemming, the grape is squeezed and the cooled to 5-8° C (41-43° F) during 48 hours. We then proceed to an operation of pellicular maceration. The fermentation takes place at a temperature of 18-20° C (64.5 to 68° F) then the wine is racked, fined and filtered before being bottled at our storehouse.

**Estate bottled**

**Tasting note:** A yellow wine brilliant with a nuance of green. The nose is powerful nose, sauvignon-like type, with fruit notes. On the palate, the attack is lively, the floral aroma is well-balanced with very good long lasting.

**Wine tasting:** This wine will be tasted at a temperature of 14° C (57° F) with mild seafood/shellfish, with cold cuts or as an aperitif before the meal.

**This fine white wine has won much acclaim in the Hachette guide book.**

**Potential of wine aging:** from 2 to 5 years

**Average annual production:** 12 000 bottles

Enjoy this wine!



**Château Tour de Goupin**  
Earl Valpromy- Deffarge  
1 Goupin, 33890 Gensac  
Ph : 33 5 57 47 40 76  
Email : sebastien@vignobles-deffarge.fr