

CHÂTEAU TOUR LÉOGNAN

Grand Vin De Graves

Pessac - Léognan



Château Tour Léognan was originally an estate bordering on Château Carbonnieux. When Marc Perrin acquired the two properties in 1956 and began a program of replanting the vineyard, Château Tour Léognan became the second wine of Carbonnieux. And so from the start its wines have been crafted from the young Château Carbonnieux vines (under 12 years old). Each year, 3 ha (7.5 acres) are pulled up and replanted 2 or 3 years later.

A blend of Cabernet Sauvignon and Merlot, the red wines reflect the rich mineral variety of the soils, so specific to the Pessac-Leognan terroir. They are full-bodied, well-balanced and slightly oaky.

Lively aromatic, dynamic and fruity, the white wines of Château Tour Leognan are decidedly very pleasant and easy to drink when young.

The red wines are best enjoyed around 5 years old.

The white wines are best enjoyed around 3 years old.

Appellation

Pessac-Leognan

Vineyard size of Château Carbonnieux

Red: 50 ha (=124 acres)

White: 42 ha (=110 acres)

Terroir / Soil

Deep hillside gravel and clay-limestone

Grape varieties

Red : 60% Cabernet Sauvignon, 40% Merlot

White : 70% Sauvignon, 30% Semillon

Average age of the vineyard

Red and White : 8 years

Vineyard management

Environmental friendly growing for sustainable agriculture
(Member of the 1st ISO 14001 certified Bordeaux EMS Association)

HVE3 Labelled (High Environmental Value Level 3)

"Cot" or "guyot-poussart" pruning

Planting density : 7200 pieds/ha

Plot management in the vineyard and the cellar

Winemaking

Red : Hand picking - 3 berry sorting

3-4 weeks in temperature-controlled stainless-steel vats

Ageing in oak barrels 12 months - 30-40 % new oak

White : Hand picking - 2 berry sorting

Gentle pressing using inert gas - Cold clarification

Fermenting and ageing in oak barrels and tanks

9 months with lees stirring - 25% new oak

Owner

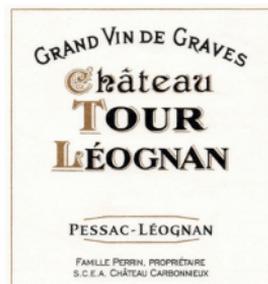
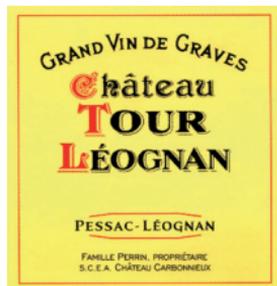
SCEA A. Perrin & Fils

Co-managers: Eric, Philibert Perrin

Vineyard master: Freddy Flé

Oenologist: Andréa Perrin

Consultant: Christophe Ollivier



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