



Château Tour Seran 2012

Cru Bourgeois - AOC Médoc

Château Tour Seran is a 15-ha single plot vineyard whose origin can be traced back to the 17th century. The estate used to belong to the Marquis of Ségur also known as “Prince of Vines”, a Bordeaux winemaker with flair who also owned some of the most famous Bordeaux chateaux including Château Lafite, Château Latour, Château Mouton, Château Calon-Ségur. The particularity of Château Tour Séran is its extraordinary location. Situated on the edge of the Garonne river on the top of a hill, it is surrounded by marsh land. This exceptional “terroir” is mainly composed of rolled stones and the exposition of this parcel allows the making of a “grand vin”, well-structured and full of red fruits aromas. A natural eco-system plays a key role in the vineyard ; making us dream with its multi-colored butterflies and white spots lady-birds.

Vintage 2012

Despite difficult year (a cold winter, a wet and fresh spring and a dry summer), we picked our grapes with a perfect healthy ripeness.

2012 is a lovely fruity structured vintage with round and velvety tanins. We also note a great density with complexed spicy vanilla and red prune aromas.

Vineyards

A 15 ha (37 acres) vineyard located on a clay-gravel hilltop terroir. The vines are on average 40 years old, the density is 7 000 plants per hectare. Double Guyot pruning. Sustainable farming with well looked after soil and enherbed rows.

Blend

65% Merlot - 15% Cabernet Sauvignon - 10% Cabernet Franc - 10% Petit Verdot

Harvest Information

Mostly hand-picked, the grapes are sorted twice on arrival at the winery : first on vibrating sorting tables and manually.

Winemaking

Stainless steel tanks larger than higher (3.50m large, 1.50m high) created by Jean Guyon in order to have more juice in contact with the grape marc. Truncated thermo-regulated vats are used for the cold pre-fermentation maceration. Vatting lasts 4 to 6 weeks following alcoholic fermentation. A malolactic fermentation takes then place in new oak barrels for 2/3 of the wine.

Barrel ageing

Lees stirring for 3 months, aged for 12 months in French Oak barrels.

Wine Spectator - James Molesworth	87/100	Guide Hachette des vins 2016	1 étoile
Wine Enthusiast - Roger Voss	88/100		
Decanter World Wine Awards 2015	88/100		
Jancis Robinson - Julia Harding MW	16.50/20		
James Suckling	88/100		



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