



DOMAINES ROLLAN DE BY

*J. Guyon*

## Château Tour Seran 2015

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 2015

Ideal weather conditions and a particularly healthy, uniform fruit at harvest describe this vintage. Wines are lush, fruity (prune and cherries) and complex thanks to just the right amount of oak. Fine and elegant wines.

### 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 Advocate - Neal Martin 90/100

“Tasted at the Cru Bourgeois annual tasting, the 2015 La Tour Seran offers quite lush red cherry and wild strawberry scents in the glass, a touch of vanilla pod emerging with time. The palate is medium-bodied with fine tannin, just a little chewiness compared to its peers but certainly long in the mouth with a pastille-like finish tinged with cracked black pepper. Give this two or three years in bottle”

Jancis Robinson 16/20

Decanter 88/100

Vinous - Antonio Galloni 87-89/100

Falstaff Magazin

Yves Beck - Beckustator

91-93/100

90-92/100

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