



## Château Tour Seran 2017 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 2017

Situated between the Atlantic and the estuaire de la Gironde, our vineyards have been once again spared from the weather tantrums. Following a hot and dry summer, early September rain came in good time and harvest was picked in ideal conditions with cool nights and warm days. As a result we picked ripe but juicy grapes with great 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

Merlot - Cabernet Sauvignon - Cabernet Franc - Petit Verdot

### Harvest Information

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.



DOMAINES ROLLAN DE BY

*J Guyon*

Wine Advocate

89-91/100

Jancis Robinson

16/20

Decanter

90/100

“This is a rich, powerful Jean Guyon signature, with old school punch. it’s an excellent wine, enjoyable, fleshy and sexy. You can feel the high amount of clay-based, powerful Merlot and the oak finessing.

Domaines Rollan de By - Jean Guyon

18 Route de By - 33340 Bégadan - T. : 05 56 41 58 59 - [infos@rollandeby.com](mailto:infos@rollandeby.com) - [www.rollandeby.com](http://www.rollandeby.com)