



GRAND VIN DE BORDEAUX
CHÂTEAU

La Tour de By

CRU BOURGEOIS DU MEDOC

IDENTIFICATION



APPELLATION

Médoc A.O.C. - Cru Bourgeois Supérieur

CLASSIFICATION

Member of the Alliance des Crus Bourgeois
Member of the Union des Grands Crus
Member of the Académie du Vin de Bordeaux

STAFF

Owners : Marc PAGES and his children
Manager : Frédéric Le Clerc
Oenologists : Jacques & Éric Boissenot

TERROIR

Area planted : 74 hectares
Soil : Graves over hardpan-subsoil
Grape Varieties : 65% Cabernet Sauvignon,
30% Merlot, 5% Petit-Verdot
Average Age of Vineyard : 35 years

CULTIVATING / MATURING

Yield Control : Green harvest for young
stocks, leaf-thinning
Vinification : Vinification chai with
wooden vats
Maturing : 16 months in barrel, renewed
by 1/3 every year
Fining : With egg-whites in barrels and vats



PRODUCTION

Yield : 48 hectolitres/ha
Spacing : 6 600 plants/ha
Volume : 40 000 cases

MARKETING

Direct Sale : 70% private clients,
wineretailers and restaurants
Wine-Merchants : 30% of the production

MATCHING FOOD AND WINE

Meat : poultry or game birds, barbecued and
roast beef and lamb, stews, roast veal or pork
Side-dishes : cream & onion baked potatoes,
pasta with hearty sauces, bean-based dishes
with hearty vegetables, french fries
Herbs and fruits : most herbs and even fruits
bring out hidden depths in our wine
Cheese : parmigiano and other hard cheeses,
blue cheese, camembert
Desert : strawberries in wine sauce,
chocolate cake and other
chocolate based deserts

CHARACTERISTICS

A wine very elegant with a fine ruby
colour, fineness and great ageing potential

Beautiful coloring intensity. Its red vermillion colour announces a beautiful maturity of the grape. The very pure and complex nose is dominated by notes of mature fruits. In mouth, it presents a round ample attack followed by a very rich and perfectly balanced tannic structure, and finishing on delicate and sophisticated flavours. Can be drunk starting 2008, its very rich tannic structure confers an excellent capacity for ageing 15 - 20 years.