# CHÂTEAU TOUR LÉOGNAN PESSAC -LÉOGNAN BLANC 



Since 1820, generations of the PERRIN family have handed down winemaking skills and traditions from father to son. First near Mâcon, in Burgundy, then in North Africa and finally, in the largest and most prestigious fine wine region of the world: BORDEAUX. Supported by its family heritage and by the experience inherited from the history of Carbonnieux, the PERRIN family works painstakingly to craft great vintages year after year, in the heart of the PESSAC-LEOGNAN appellation. Eric, Christine and Philibert PERRIN work in the same family spirit, to breathe life into their beautiful properties.

Originally, Château Tour Leognan was the estate located right next to Château Carbonnieux. In 1956 Marc Perrin bought both properties; he reorganized all the planting-layout and Tour Leognan became the second wine of Carbonnieux. From the early stages, Château Tour Léognan is made from the younger vineyards of Château Carbonnieux (vine younger than 12 years of age). It follows the same process and deserves the same care as its bigger brother. Being drier and fruitier, the Château Tour Leognan wines can be served younger but they still reflect the rich mineral variety of the soils, so specific to the appellation.

Owner: SCEA A. Perrin \& Fils
Co-managers: Eric, Philibert Perrin
Vineyard master: Frédéric Magniez
Oenologist: Romain Racher
Blend: 70\% Sauvignon Blanc, 30\% Semillon
Average age of the vineyard: 8 years
Vineyard management: Environmental friendly growing for sustainable agriculture (Member of the 1st ISO 14001 certified Bordeaux EMS Association)
"Cot" or "guyot-poussart" pruning
Planting density: 7200 pieds/ha
Winemaking: 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
Consultants: Christophe Ollivier


