



LES TOURELLES DE CAILLOU SAUTERNES

SKU: FRSTDC

Based on the clay limestone soils of Barsac, this Deuxieme Cru Classé remains one of the few family run estates still operating at a high level of quality. The property has been in hands of the Ballan family since 1909. They have 12.5 hectares of vineyards, from which the average yield is a miserly 12 hectolitres per hectare, making this a real labour of love. Alongside Chateau Caillou, they also produce a second brand, Chateau Haut-Mayne.

100% Semillon, made from around 30% Botrytised and 70% late harvest fruit, vinified and aged in stainless steel, this is a slightly lighter than normal style of Sauternes at a lower price point, that makes it an extremely versatile sweet wine which could be consumed as an aperitif or even with some savoury foods, as well as the classic fruit based desserts and cheeses. The price point is also very attractive and makes it a great entry level option, to be served by the glass or half bottle. Floral notes of white flowers, orange blossom, lemon curd and peach. Medium bodied and sweet yet refreshing

