

# CHÂTEAU DE PORTETS T



BETWEEN  
HISTORY  
& EMOTIONS

T

PRESS PACK 2021



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## A SITE BRIMMING WITH HISTORY...



*The Château de Portets is a unique site with a history  
that is intertwined to its township and its port.*

*Napoléon's visit in 1808 instilled  
an everlasting historical significance.*





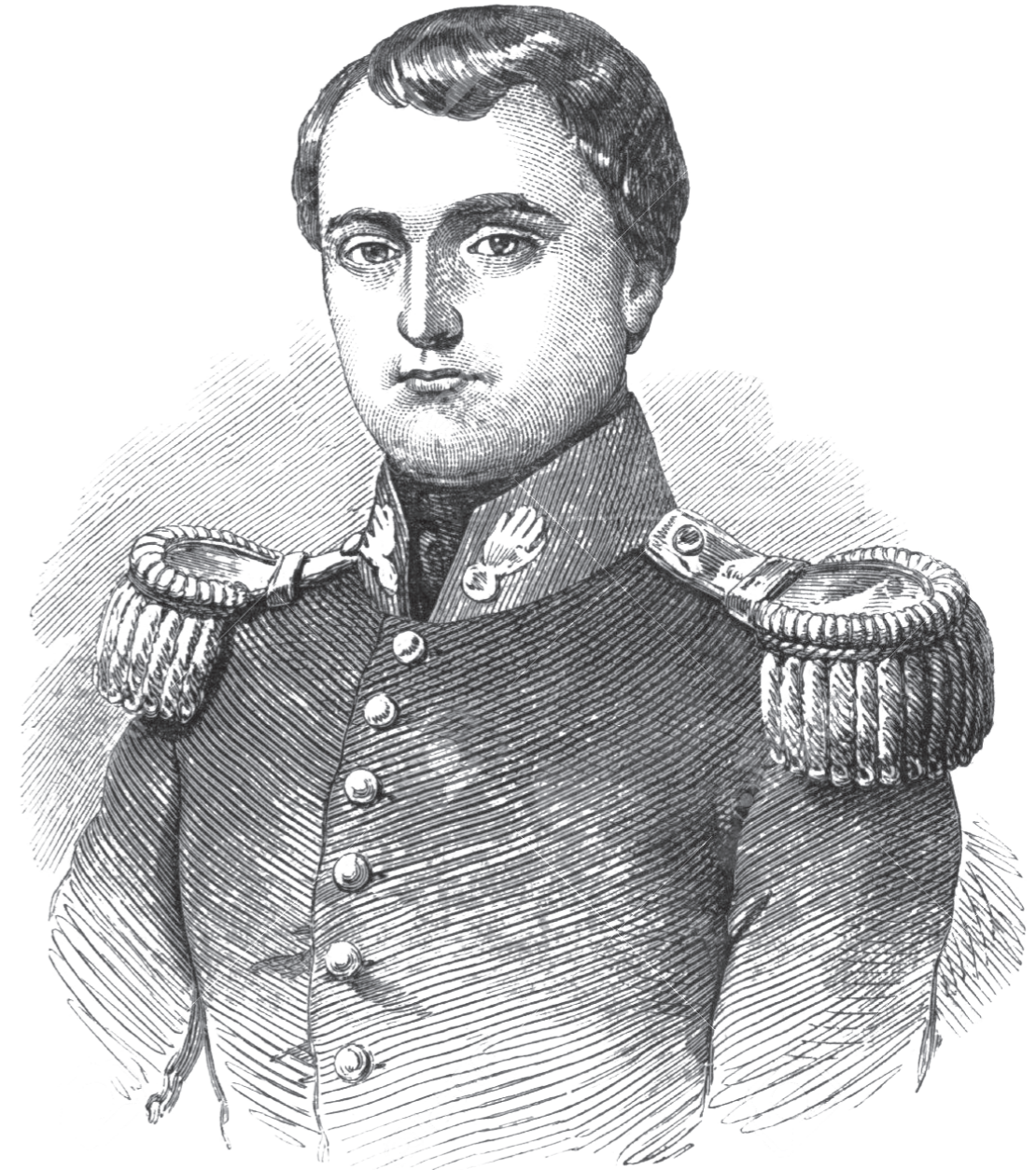
## A RICH HISTORY...

The port of Portets bears witness to the shared history of the Graves vineyard. The Château de Portets bears the name of its township whose ancient origins trace back to 1000 years B.C.. The Ligures and Iberians sought refuge on the banks of a river which would in time be known as the Garonne. After which the Romans constructed the port. After having developed river commerce, the Romans planted the first vineyard that marked the beginning of the notoriety of Portets.

Perhaps starting with the Port, that bears the name of the township, that the cultural heritage of Portets is most majestically revealed. The first architectural feature that we notice, rising from among the vines, is the elegant Gascq Tower which played an important role controlling the traffic of the gabarres or wooden barges along the Garonne River.

The Château de Portets presides majestically over the Garonne. The view is magnificent. Today, the river has lost its commercial activity but until the 18<sup>th</sup> century the activity was bustling. Three ports coexisted: an old port called Port Madame in honor of Antoine de Gascq's wife, the sovereign of the chateau; the second port called Roy's Port, in memory of a visit from Henri IV; the third port followed along the supporting wall of the terrace of the chateau.

The Château de Portets with its stately façade, Renaissance architecture, and its majestic terrace of stones engraved by Napoléon in 1808. To the left, in the vicinity of the port, a beautiful house that served as an inn during the 17<sup>th</sup> century. It is charming without being ostentatious, all elegance and traditional character.



## THE UNIQUE SITE OF PORTETS



*On the 31<sup>st</sup> of July 1808, Château de Portets was honored to receive Napoléon 1<sup>er</sup>, on his return voyage from Spain before arriving in Bordeaux. A bronze plaque commemorates his visit to Portets.*



## A SITE WITH PROFOUND EMOTION...

From the 12<sup>th</sup> century up until the 16<sup>th</sup> century the baroness of Portets exercised its sovereign rights over its lands, a true stronghold of a castle.

The Château de Portets would then become the residence of the Baron of Montferand.

In 1587, the Château de Portets belonged to Guillaume de Gascq, Baron of Portets. His family would rule for the followed two centuries. The last representative of the illustrious family relinquished his family heritage in 1781 to Valdec de Lessart who would sell four years later the château to the Séguineau de Lognac family; they would remain owners until the until the end of the 19<sup>th</sup> century.

The story between the Château de Portets and the Théron family began in 1956 when Jules Théron, agricultural engineer and Président of the General Council of Oran (Algeria) purchased the estate. The buildings were in a dire state of disrepair, left abandoned after having been occupied by the Germans during World War II. Assisted by his son Jean-Pierre, an agricultural engineer and enologist, he would devote all his efforts to restore the prior splendor to this sleeping estate.

**“TODAY, THE CHÂTEAU HAS FOUND ITS FORMOR SPLENDOR. IT IS THE MOST SPECTACULAR STRUCTURE OF PORTETS WITH ITS WROUGHT IRON GATES, GRAND STAIRCASE, TOWER, COURTYARD AND PARK.”**

Today, the grand-daughter, Marie-Hélène Yung-Théron seeks to promote and continue to better the reputation of the splendid estate.





## MARIE-HÉLÈNE YUNG-THÉRON, PASSIONATE WINE-GROWER



*Marie-Hélène Yung-Théron, passionate viticulturist  
strives to bring the Château de Portets to the highest level of its appellation.*

### A FAMILY AFFAIR

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Marie-Hélène Yung-Théron is the 3<sup>rd</sup> generation of viticulturists. Her grandfather, Jules Théron after leaving Algeria where he was a viticulteur in Oran bought the château in 1956. The château had been left in ruins. Jules Théron with the help of his son, Jean-Pierre would invest a considerable amount of time and energy to renovate the derelict Château. The Théron family brought back to life the “sleeping beauty”, the Château de Portets.

### WITH SPIRIT AND AUDACITY

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The youngest child of the Théron family, Marie-Hélène is the first woman to produce wine at the château. After the sale of Château Lafon in Listrac, the second family property in 2011, she concentrated her efforts on reviving the Château de Portets. She worked and learned the trade at Château Lafon: Marie-Hélène says “my passion for wine came from Lafon but my heart is in Portets”. Portets is now her priority; she takes great care to never overlook the smallest details when it comes to the production of an excellent wine. Marie-Hélène intends to elevate Château de Portets in order to rise to the highest level of the Graves appellation.

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**“I WAS BORN IN THIS HOUSE,  
WITH MEMORIES OF MY GRANDFATHER ENTERING  
THE COURTYARD, TELLING ME STORIES  
OF THE VINES AND THE WINES. HE INSTILLED  
IN ME HIS PASSION AND HIS SENTIMENTS...  
WE TOLD ONE ANOTHER THAT IT IS  
THE “BEST TRADE IN THE WORLD” WITHOUT A  
DOUBT... EVERY YEAR ON THE PATH  
OF THE FOUR SEASONS, LULLED BY THE SWELL  
OF THE CLIMATE, THE TRUTH OF OUR SENSES  
AND TASTES. IT IS THE MARK OF A FAMILY,  
A WINE, A HISTORY... OURS”**



## CHÂTEAU DE PORTETS, A VINEYARD IN THE HEART OF THE GRAVES APPELLATION



*A unique feature: to bear the name of the terroir.*

*Of all French appellations,  
that of the Graves region is to share both name  
and type of terroir. Portets is the most ancient  
of the viticultural communities in the heart  
of the Graves appellation.*



Its rich soil composition and its geographical location made Portets the birthplace for the Grand Wines of Bordeaux. Portets is the oldest vineyard of the appellation: started close to 2000 years ago.

The Romans, after having conquered the area wanted to reap its potential and thus decided to plant vines brought directly from Italy.

Portets was the first location chosen for the initial trials. The roman author Pline the Elder, in his work *Naturalis Historia* or *Natural history* tells us that the Graves wine was well regarded by the Gallo-Romans for its quality.

### **“THE MOST ANCIENT VINEYARD OF THE APPELLATION, DATING BACK 2000 YEARS.”**

A turning point in the history of the Portets vineyard occurred in the middle ages after Eleanor of Aquitaine married Henri II, the future King of England. Eleanor of Aquitaine introduced the English to the Bordeaux Claret. It was at this moment that the English became enamored and unable to do without their “French Claret” or the Bordeaux wines. Portets wines have been praised throughout history, Clément V, a Gascon pope, Arnaud of Pontac, an innovating parliamentarian, and Montesquieu, a well-known philosopher, all understood that exceptional wines came from this specific terroir.

Today, Portets represents a viticultural community with 900 hectares (2,224 acres), which constitutes one third of the AOC (appellation d’origine contrôlée) Graves. The AOC Graves has 35 total viticulturists.



## A SPECIFIC TERROIR

Made from great geological and climactic changes at the end of the tertiary era and the beginning of the quaternary era (1.8 million years ago), the stones (Graves) were carried all the way from the Pyrenees Mountains by great river torrents as well as glaciers. It has taken millions of years to form these different layers, made from alluvial tables deposited in rows on a limestone platform dating from the tertiary era.

The graves stones reflect perfectly the sun’s rays, which redistributes heat softly to the grape clusters, thus contributing to a better more consistent ripening of the harvest. The climate is a good representation of the Gironde County, a temperate area, which is influenced by the Atlantic Ocean, well-suited for vines.

## ELEGANT WINES

Graves red wines benefit from a well-balanced selection of grape varieties. The Cabernet Sauvignon brings aroma and structure; Merlot brings flavor as well as a suppleness to which we add also the Petit-Verdot, Malbec and Carmenère. Dry white wine from the Graves region are vinified with Sémillon, a varietal that allows floral overtones to develop as well as a natural unctuous taste that doesn’t overpower the freshness. Additional varieties are, first, the Sauvignon Blanc bringing a certain vivaciousness and expression to the blend and, second, the Muscadelle with heavier notes, almost musky with richer, fuller fruit nuances. The blend results in a complicated dry white wine with flowery notes, as well as citrus and sometimes exotic and menthol undertones. Barrel aging, which is increasingly common, allows for a great richness and complexity after the wine has aged just a few years.



## THE REVITALIZATION OF THE CHÂTEAU DE PORTETS



*Marie-Hélène Yung-Théron continues to tackle new innovating techniques to build on the strengths of this exceptional vineyard. Restructuration of the vines as well as better pruning techniques are a start to her vision.*

## RESTORING AN ANCIENT VINEYARD

Beginning in 1998, objectives have been set to carry out a major reorganization of this ancient vineyard to maximize quality:

- Replanting specific plots
- A better root stalk clone selection
- Varietal balance between the Merlot and Cabernet Sauvignon as well as Sémillon, Sauvignon and Muscadelle varieties.

## A RED GRAVES VINEYARD

The vineyard is composed of approximately 20 hectares (50 acres) of red vines:

- 55% Merlot makes these wines round and very fruit forward (with aromas and flavors of ripe red fruits) with spicy undertones. The Merlot varietal brings a certain suppleness and softness to the Cabernet Sauvignon.
- 45% Cabernet Sauvignon brings the majority of the wine's tannins, giving the wine its complexity and structure and permitting the wine to keep its intensity through the years.



## A WHITE GRAVES VINEYARD

- 60% Sémillon brings a mild acidity, density, fattiness, fullness as well as sweetness with notes of candied fruits and honey. The mildness of the acidity of the Sémillon balances the acidity of the Sauvignon blanc.
- 30% Sauvignon blanc is a varietal that is highly influenced by the soil type, the wines tend to be very refined, delicate and balanced.
- 10% Muscadelle adds a mild pleasantness with softness to the white wine blend. The wines are round with very marked floral undertones.



## VINIFICATION WITH PRECISION

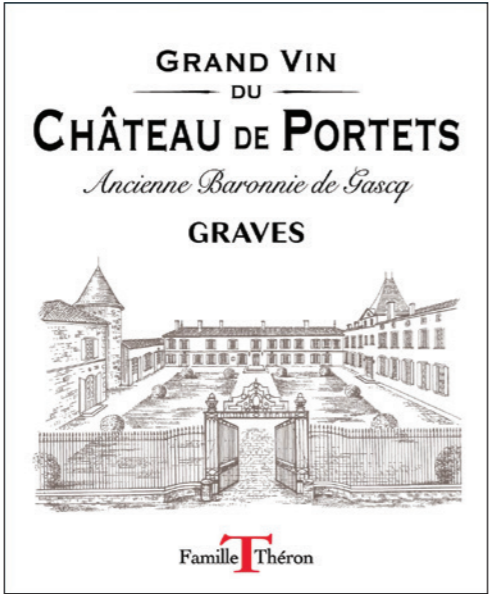
Marie-Hélène Yung-Théron accords considerable attentiveness and great expertise when making the wines of the Château de Portets. With the help of Enologist Christian Sourdès and Consulting Enologist Antoine Médeville, Marie-Hélène Yung-Théron makes the best choices to distinguish, blend and designate wines of the standard to bear the name “Château de Portets”. The harvest is partly hand-picked, while the remaining grapes are harvested by machine. After the harvest, the grapes are sorted by hand and put into temperature-controlled tanks. The estate uses the technic of a cold prefermentation maceration, meaning that the grape must is kept at a low temperature over the first few days to accentuate the red fruit aromas. The cellars offer the best conditions for both vinification and maturation for the Château de Portets wines.





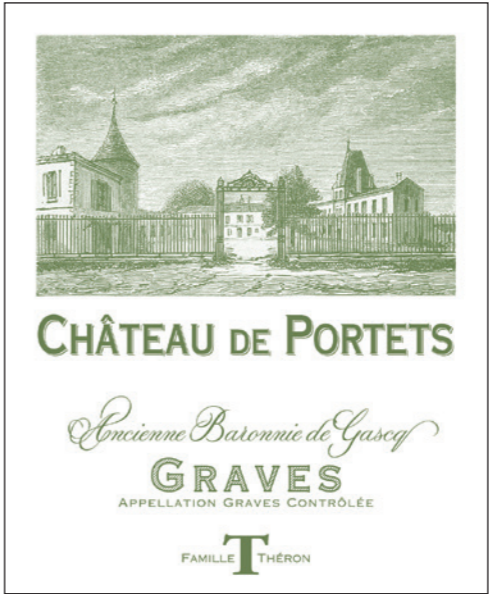
THE WINES  
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CHÂTEAU DE PORTETS  
GRAND VIN  
AOC GRAVES RED



OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves Red
VINEYARD	Total acreage: 28 hectares or 49.4 acres
TERROIR	Strong soil with many small pebbles on a clay-flint subsoil blend.
PLANT DENSITY	5,000 vines/ha
AVERAGE VINE AGE	12 years
VARIETALS	55% Cabernet Sauvignon - 45% Merlot
TOTAL YIELD	35 Hl/ha
VINIFICATION	Harvest: machine harvested Vatting time: 24 to 30 days Fermentation period: 4 to 5 days Maceration period: 20 to 25 days Fermentation monitoring: temperature controlled stainless steel tanks
AGEING	Malolactic fermentation: 10% in oak barrels The maturing of the wines lasts for 12 months in oak barrels; one third of all the barrels are renewed each year. The official blending takes place after the wines are then fined (very little finning agent is used), before being bottled at the chateau.
PRODUCTION	24,000 bottles
DISTRIBUTION	Hotel and Restaurant - Export and private individual
OENOLOGIST-CONSULTANT	Antoine Médeville

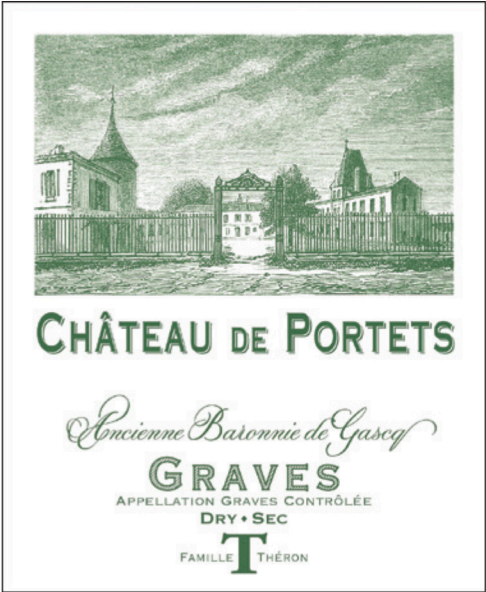
CHÂTEAU DE PORTETS  
CLASSIQUE  
AOC GRAVES RED



OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves Red
VINEYARD	Total acreage: 20 hectares or 49.4 acres
TERROIR	Hardy soil with small rounded pebbles on a clay-flint subsoil blend.
PLANT DENSITY	5,000 vines/ha
AVERAGE VINE AGE	25 years
VARIETALS	55% Merlot - 45% Cabernet Sauvignon
TOTAL YIELD	49 Hl/ha
VINIFICATION	Harvest: machine harvested Vatting time: 24 to 30 days Fermentation duration: 4 to 5 days Fermentation control: temperature monitored in concrete tanks
AGEING	The maturing of the wines lasts for 12 months in oak barrels; one third of all the barrels are renewed each year. The official blending takes place after the wines are then fined (very little finning agent is used), before being bottled at the chateau.
PRODUCTION	130,000 bottles
DISTRIBUTION	Large retailers and private individual
OENOLOGIST-CONSULTANT	Antoine Médeville

# CHÂTEAU DE PORTETS

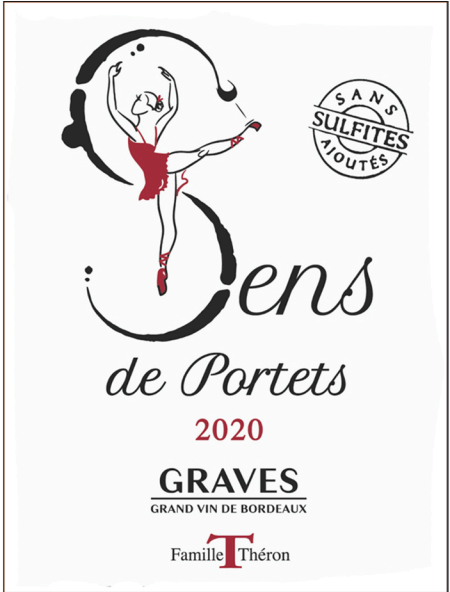
AOC GRAVES WHITE



OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves White
VINEYARD	4.96 hectares or 12.26 acres
TERROIR	Sturdy gravelous soil, with rounded pebbles on a clay-siliceous subsoil.
PLANT DENSITY	5,000 vines/ha
AVERAGE VINE AGE	12 ans
VARIETALS	60% Sémillon - 30% Sauvignon - 10% Muscadelle
YIELD	40 Hl/ha
VINIFICATION	Harvest: by hand Skin contact maceration for 8 hours Stirring of the lees over 6 months
PRODUCTION	24,000 bottles
DISTRIBUTION	Trading and private individual
OENOLOGIST-CONSULTANT	Antoine Médeville

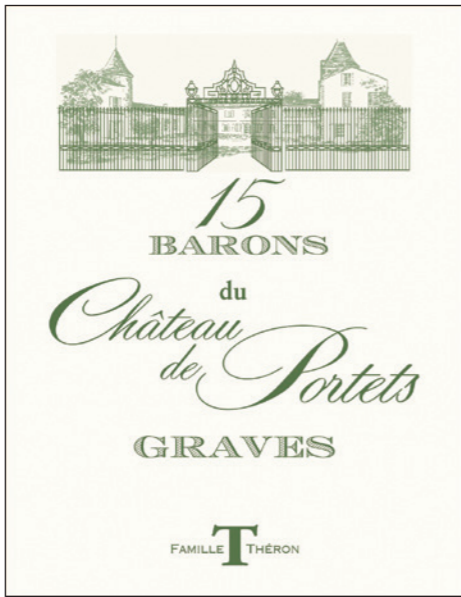
# SENS DU CHÂTEAU DE PORTETS

AOC GRAVES RED - NO ADDED SULPHUR



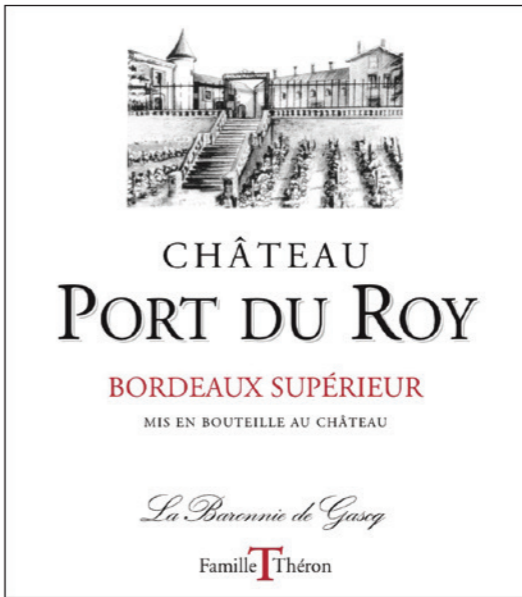
OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves Red
TERROIR	Strong soil with many rounded pebbles on a flint-clay subsoil.
PLANTATION DENSITY	5,000 vines/ha
AVERAGE AGE OF THE VINES	8 years
VARIETALS	100% Merlot
DEGREE	12,5% / vol
VINIFICATION PROCESS WITH “NO ADDED SULPHUR”	Sulphur is one of the wine antioxidants, it is naturally present in the grapes. Not to add any, oblige us to always control the environment around the grape juice and then the wine. We use the natural carbon dioxide produced by the alcoholic fermentation for the inerting of its vat, to ensure safe conservation until bottling.
PRODUCTION	4,800 bottles
BOTTLING	April 2021
MARKETING	1 <sup>st</sup> of may 2021
OENOLOGIST-CONSULTANT	Antoine Médeville

15 BARONS DU CHÂTEAU DE PORTETS
AOC GRAVES RED



OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves Red
VINEYARD	Total acreage: 5 hectares or 12.35 acres
TERROIR	Strong soil with rounded pebbles on a clay-flint subsoil.
PLANTATION DENSITY	5,000 vines/ha
AVERAGE AGE OF THE VINES	30 years
VARIETALS	65% Merlot - 35% Cabernet Sauvignon
YIELD	50 Hl/ha
VINIFICATION	Harvest: machine harvested Fermentation duration: 4 to 5 days Maceration Duration: 20 to 25 days Fermentation control: temperature monitored in contrete tanks
AGEING	The maturing of the wines lasts for 12 months 20% in oak barrels; one third of all the barrels are renewed each year. Then the wine is bottled at the château.
PRODUCTION	40,000 bottles
OENOLOGIST-CONSULTANT	Antoine Médeville

CHÂTEAU PORT DU ROY
AOC BORDEAUX SUPÉRIEUR



OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Bordeaux Supérieur
VINEYARD	Total acreage: 6 hectares or 14.83 acres
TERROIR	Sturdy soil with gravel, on a subsoil of silt-clay loam.
AVERAGE AGE OF THE VINES	30 years
VARIETALS	70% Merlot - 35% Cabernet Sauvignon
YIELD	42 Hl/ha
VINIFICATION	Harvest method: machine harvested Vatting time: 24 to 30 days Fermentation duration: 4 to 5 days Maceration duration: 20 to 25 days Fermentation control: temperature monitored in contrete tanks
AGEING	Aged in concrete tanks with wood staves during 9 months
PRODUCTION	36,000 bottles
OENOLOGIST-CONSULTANT	Antoine Médeville

# 2021, THE MOMENTUM CONTINUES AT THE CHÂTEAU DE PORTETS



## *Respecting the environment*

*Marie-Hélène Yung-Théron takes great care to preserve the site of the Château de Portets. She wishes to protect its natural beauty and has therefore opted for a style of viticulture and vinification with the upmost respect regarding the environment.*





## CERTIFIED “EXPLOITATION DE HAUTE VALEUR ENVIRONNEMENTALE” OR HVE -LEVEL ISO14001 IN 2015

The Château De Portets Was awarded its certification for being an Exploitation de Haute Valeur Environnementale (HVE) or a business that adheres to a strict environmental management system. The HVE certification is an official recognition given by the Ministry of Agriculture distinguishing the environmental performance of the château overall. Certifié ISO 14001: 2015, le domaine rejoint la catégorie des 247 entreprises girondines responsables, ISO 14001 certified: as of 2015, the estate joined the category of the 247 of Gironde that are responsible and respectful the environment as well as man.

Preparing to face future challenges is a high priority for Marie-Hélène Yung-Théron, who voluntarily and enthusiastically signed up for the Environmental Management System. Conscious of her responsibility to protect not only the environment but also local inhabitants, an enthusiasm to drive economic development without compromise, to better involve future generations to continue on a same line of ecological improvements, the owner of the Château de Portets aspires to improve the future of wine production by working with the EMS.

An important management tool to consider especially when planning to best work the soil and best maintain biodiversity. Advantages include lower energy consumption, as well as waste sorting and recycling for methods of pest management, vine culture methods, protecting workers, nearby inhabitants, as well as clients and improving working conditions.

Marie-Hélène Yung-Théron continues to be ambitious with her desire to quickly stop using chemical plant-protection products to parallel the wishes of the region, the CIVB, Chamber of Agriculture and the French state to better apply fundamental research to finding alternative solutions.

Marie-Hélène enjoys citing Winston Churchill: “Where there is a will there is a way”.

In 2019, the Château de Portets was also a top 100 finalist for the award “Bordeaux Environmentally Committed Vineyard” organized by the publication Terre des Vins.



## A COMMITMENT TO WINE TOURISM



*One Wine, One site, One encounter...*





LISTED ON THE INVENTORY  
OF HISTORICAL MONUMENTS,  
“VIGNOBLES ET CHAI EN BORDELAISE”  
(VINEYARDS AND CELLARS  
OF BORDEAUX LABEL),  
“VIGNOBLES & DÉCOUVERTE”  
AS WELL AS AWARDED  
“BEST OF WINE TOURISM 2017”.





## A PERFECT INITIATION OF SENSORY DISCOVERY IN THE HEART OF THE GRAVES REGION

Various themed visits and tastings are possible year-round. A tourism facility able to welcome a wide range of visitors, individuals, groups and school trips. The Orangerie of the Château (200 m<sup>2</sup> or 2,150 square feet) can welcome seminars, conferences and various other professional receptions.

**“WINE TOURISM VISITS THAT ARE A MIX OF VINEYARD, WINE, HISTORY, CULTURAL HERITAGE, THE RIVER AND THE ENVIRONMENT”**

Visits at the Château de Portets are a genuine initial discovery of the Graves region. With adapted tourism facilities, the visitor will view a film revealing the fascinating history of the Château de Portets.

With the help of an interactive tactile table, the visitor has a wide breadth of information at their fingertips concerning the Graves vineyard, the history of the Château, as well as technical information about winemaking, the know-how of the Château's winemaking team, and various additional information about the domaine. Four display cases explain the vegetative cycle of the vine with representations of the four seasons. Tasting of three wines each visitor leaves with an engraved glass compliments of the Château. Photobooth in the boutique for your souvenirs!

# TOURISM WELCOME BUILDINGS

- The “Jules Théron” hall encompasses:
  - 1 scenography room
- 1 seminar hall (70 m² or 750 square feet)
- 1 catering kitchen
- 1 boutique and wine tasting area

## The projection of an ultra-panoramic film in 16/3 (2 languages).

Directed by Eric Le Collen, scenography director; a film that sparks the interest of the audience by discovering the château’s dynamic heritage, history as well as its proximity to the Garonne River.

In the scenography room, a second space with a touch-screen table and 4 showcases, allows the visitor to discover and learn about the château’s unique history and charm in addition to the four display cases dedicated to each of the 4 seasons in the vineyards.

- The Orangerie of the Château, with it’s 200 m², is available to accommodate larger events.
- The boutique has a selection of the estate’s wines as well as a select gourmet food variety to pair with your wine purchases.

# THE “JULES THÉRON” HALL



# THE ORANGERIE



# VISITS OFFERED AT THE CHÂTEAU DE PORTETS

Different themed visits are possible for individuals as well as Tourist offices and Tourist Agencies. Special request tours for tourist agents are possible. Visits and tastings for individuals, school trips and children. The site is entirely handicap accessible.

## From April to October:

open Monday to Saturday, 10 am to 6 pm.

## From November to March:

open Monday to Friday, 9 am to 5 pm.

Languages spoken: English and French.

## • “PETITE GRAVES” TASTING AND TOUR

In the tourist reception areas, the screening of a film reveals the history of the Château de Portets. Using the touch-screen table, a breadth of information is at your fingertips regarding the vineyards, the history of the Château, the philosophy of the owner and technical information about wine making and the know-how of the team. Four display cases depict the 4 seasons or the four vegetative stages of the vines in the vineyards. Tasting of 3 estate wines. Each visitor leaves with their tasting glass. Photobooth for your souvenirs!

Price: 12 € per person

Visit duration: 1 hr to 1hr 30. By reservation only.

## • “BACK FROM MARKET” VISIT FORMULA 1

Embark on a discovery of taste to compliment your initial discovery of the visit “La Petite Graves”: your wine tasting of our three estate wines will be accompanied by local savoury dishes.

Price: 35 € per person

Visit duration: 1hr 30 to 2 hr. By reservation only.

For groups of 6 or more.

## • “BACK FROM THE MARKET” VISIT FORMULA 2

The “Petite Graves” visit accompanied by a plate of aged cheeses and charcuterie with your tasting. Tasting of 3 estate wines.

Price: 20 € per person

Visit duration: 1hr 30. Reservation 48 hr in advance.

## • INVESTIGATION IN THE 15 BARONS FOOTSTEPS...

The Château's Graves pebbles have disappeared and you need to find them as soon as possible to save the future harvest.

With friends, colleagues or family, share a convivial moment in the heart of the vineyard. With the help of a roadbook and an investigator's kit (clues and tools), discover the history of the chateau as told by the testimonies of the people who lived there. Form your teams, answer questions and decipher QR codes and riddles to progress along the route. Collaboration, reflection and concentration will be precious allies in your quest. Finish with a tasting of the estate's wines (fruit juice for the children).

Prices: 15€ per adult / 12 € per child (from 6 years old)

Duration: 1hr 30 to 2 hr

Subject to favourable weather conditions.

## • CHILDRENS SCAVENGER HUNT

Using a map, children over the age of 6 years old discover the history of the château and wine making technics. Independent circuit through the courtyard of the Château.

Price: 2 € per child

Visit duration: approximately 30 minutes.

## • SEMINARS AND PROFESSIONAL RECEPTIONS

The facilities are available for your event needs with different formulas:

- The Orangerie hall: 200 m²

- “Jules Théron” Hall: 70 m²

Reservations: [www.chateaudoportets.com](http://www.chateaudoportets.com)

Telephone: +33 (0)5 56 67 12 30

E-mail: [oenotourisme@chateaudoportets.fr](mailto:oenotourisme@chateaudoportets.fr)

# CHÂTEAU DE PORTETS T

## CONTACT CHÂTEAU

Marie-Hélène Yung-Théron  
contact@chateaufortets.fr  
Château de Portets - 33640 Portets  
Tél.: +33 (0)5 56 67 12 30  
www.chateaufortets.com

## WINE TOURISM CONTACT

Marine Barreau  
oenotourisme@chateaufortets.fr  
Tél.: +33(0)5 56 67 12 30  
www.chateaufortets.com

## PRESS CONTACT

Emmanuelle de Boüard  
e.debouard@bee-bordeaux.com  
Géraldine Bertrand  
g.bertrand@bee-bordeaux.com

