

CHATEAU TOURNEBRISE 2018

Appellation Lalande de Pomerol

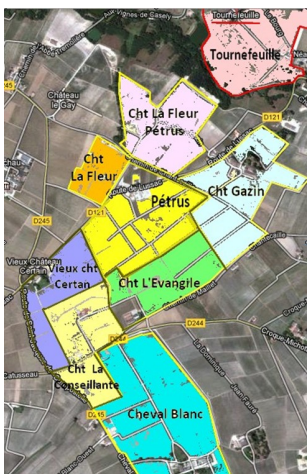
~ Background ~

This lovely estate dates from the mid-18th century and was acquired by the Petit and the Cambier families in 1998. The château is exceptionally well-located on a breezy hill in the commune of Néac. Château Tournebrise benefits from an extraordinary terroir typical of the Pomerol region and overlooks some of Pomerol's most prestigious château (Petrus is a close neighbor).

In the early years, owner Mr. Emeric Petit was assisted by the famous oenologist Mr. Jean-Claude Bérret (of Château Petrus) and Ms. Catherine Cohen. Today, Emeric is a rising star and making a name for himself with his consistently excellent wines. Tournefeuille is a lovely boutique estate and a prime example of the new wave of attractively priced, outstanding wine coming from the right bank of Bordeaux. Emeric also owns and manages estates in Pomerol and St. Emilion. **Château Tournebrise is the 2nd wine of Château Tournefeuille and it represents an outstanding value for an Lalande de Pomerol.**

~ Viticulture ~

- 17 hectares of vineyards in grouped plots on steep slopes with a southwestern exposure overlooking Pomerol.
- **70% Merlot and 30% Cabernet Franc.**
- Average vine age of 30 years, with 42% of the vines older than 30 years.
- Density of 5500 vines/hectare.
- Outstanding terroir of gritty and clay soils typical of Pomerols. 50% of the vines planted on clay-gravel slopes and 50% on the southern exposed gravel slopes.
- Grass growing between rows on the plateau.
- Traditional ploughing of soil.
- Rigorous pruning with leaf thinning in July and green harvest in August to control yields.
- Manual harvest with a team of 20 people.



~ Tasting~

This resolutely elegant and sophisticated Lalande-de-Pomerol is an alluring wine superbly crafted as an expression of this appellation A complex, powerful nose that bears itself out generously on the palate in a smooth and generous finish. Ideally, it should be cellared for a few years, but this vintage will already please the most impatient among us... Don't go past this lovely cuvée of great quality!!



~ Winemaking ~

- Manual sorting table.
- Vinification in temperature controlled cement tanks (like Petrus) for a total vatting period of 4 weeks.
- Cold pre-fermentation maceration.
- Malolactic fermentation in French oak barrels (1/3) and in tanks (2/3).
- Ageing : 12 months in oak barrels from Tronçay forest (Allier, Central France). One third of barrels are replaced every year.
- Racking every 3 months.
- No fining and filtering.

