

CHATEAU TOURNEFEUILLE 2015

Appellation Lalande de Pomerol

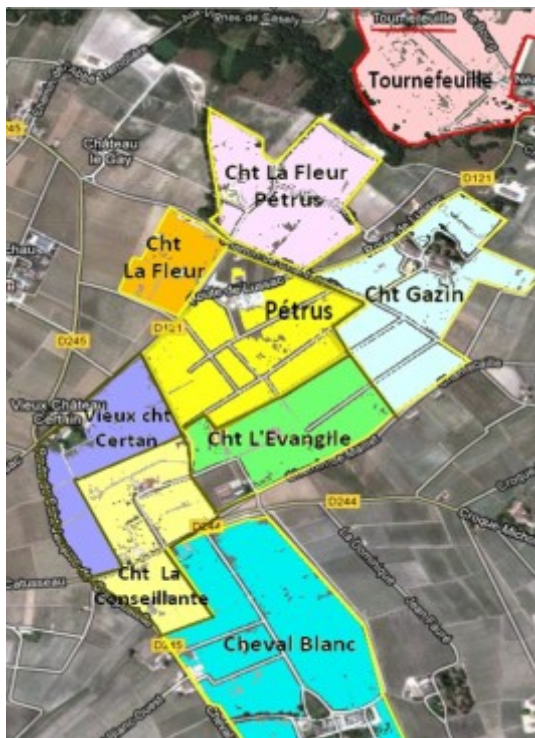
~ Background ~

This lovely estate dates from the mid-18th century and was acquired by the Petit and the Cambier families in 1998. Tournefeuille means “turning leaves:” the château is exceptionally well-located on a breezy hill in the commune of Néac. Château Tournefeuille [turn-uh-foy] 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 Bérriet (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 Tournefeuille is an Aquitaine Wine Company discovery selection.*

~ Viticulture ~

- 17 hectares of vineyards in grouped plots on steep slopes with a southwestern exposure overlooking Pomerol.
- **90% Merlot and 10% 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.



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91 Points. Light, bright strawberries and raspberries here. Impressive freshness and fragrance. The palate has lively acidity, as well as smooth, fine and firm tannins. Drink or hold.

91 Points. With its 90% Merlot, this is a classic wine from this region of Bordeaux. It is rich, balancing the elegant blackberry fruits with acidity. A succulent texture will soften as this sophisticated wine matures, so drink from 2022.



~ 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.

