

# CHATEAU TOURNEFEUILLE 2016

## AOP Lalande de Pomerol

### ~ Background ~

Château Tournefeuille [turn-uh-foy] is a lovely estate that dates from the mid-18th century and was acquired by the Petit and the Cambier families in 1998. Tournefeuille means “turning leaves.” Aside from its exceptional location on a windy hill in the commune of Néac, Château Tournefeuille benefits from an exceptional terroir, very similar to that of Pomerol. Its vineyards are adjacent to some of the most prestigious estates in the pomerol region, including Château La Fleur Petrus, Château Gazin and Petrus. In fact, Tournefeuille’s vineyards share the same blue clay terroir with Petrus.

In the early years of his ownership of the estate, owner 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 two other estates: Château Lecuyer in Pomerol and Château La Reverence in St. Emilion.



Emeric Petit, Owner



### ~ Viticulture ~

- 62% Merlot, 33% Cabernet Franc, 3% Cabernet Sauvignon & 2% Malbec planted.
- 18 hectares of vineyards on steep slopes with a southwestern exposure overlooking the top estates of Pomerol.
- Average vine age: 10 years - 22%; 20 years - 17%; 30 years - 5%; +40 years - 56%.
- 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.
- 50% Biodynamic conversion, 50% Reasoned
- 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 Notes ~

*The nose reveals notes of ripe strawberry, blackberry and toasted oak associated with slight notes of cassis, spices (pepper...) and licorice stick. The palate is fruity, well-balanced, racy and offers a slight juiciness, a beautiful fat, tension, ample, a good structure as well as suavity. In the mouth this wine expresses notes of fleshy/ripe strawberry, cherry and fleshy/ripe blackberry associated with hints of milk chocolate, mocha as well as discreet toasted hints, spices and an imperceptible hint of caramelization. Tannins are fine and well-built. Good length.*



### ~ Winemaking ~

- **Blend : 90% Merlot & 10% Cabernet Franc**
- Manual sorting table.
- Cold pre-fermentation maceration.
- Fermentation in brand new temperature controlled cement tanks (like Cheval Blanc) for a total maceration period of 4 weeks.
- Malolactic fermentation in French oak barrels (80%) and in tanks (20%).
- Ageing : 100% of wine aged in fine grain French oak barrels from Tronçay forest (Allier, Central France); 1/3 new barrels.
- Racking of the lees every 3 months.
- No fining or filtering.
- 50 000—80 000 bottles produced annually.

### 91 Points.

There's a wealth of ripe red and dark fruit that makes a fresh and intense impression and leads to a core of succulent tannins and ripe dark-plum flavors that carry long. A blend of 90 per cent merlot and ten per cent cabernet franc. Try from 2021.



### 90 Points.

Dominated by ripe black-fruited Merlot, this wine is rich and concentrated. Licorice and dark-chocolate flavors indicate some extraction but it is subdued by the black-plum flavors. Drink from 2021.

