

CHATEAU TOURNEFEUILLE 2018

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 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 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.



~ Winemaking ~

- **Blend : 58% Merlot & 42% 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.

Wine Spectator
www.winespectator.com

90 Points.

Inviting, with crushed plum and blackberry puree flavors carried by a velvety structure. Black tea, savory and sandalwood accents on the stylish finish. Merlot and Cabernet Franc. Drink now through 2027. 5,000 cases made, 1,000 cases imported.



92 Points.

Blueberry, spiced plum, dark chocolate, cedar and a touch of walnut on the nose. It's full-bodied with firm, polished tannins. Creamy layers of ripe fruit and wood. Already delicious, but better from 2023.



92 Points.

Big and ripe, this wine balances the opulence of Merlot and the structure of Cabernet Franc. The wine is full of ripe, juicy black fruits that are underlined by the structure and tannin. With a fine future ahead of it, the wine will be ready from 2023.