



Virginie & Emeric Petit
Owners

CHATEAU TOURNEFEUILLE 2022 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, Chateau 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 Chateau La Fleur Petrus, Chateau 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.

— 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.
- 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.

— Winemaking —

- Manual sorting table.
- Cold pre-fermentation maceration.
- Fermentation in 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.

91-92 Points. Notes of cassis, walnut and some spicy herbs. Medium-bodied with juicy tannins and stony minerality in the finish.

