

Ch Tournefeuille Lalande de Pomerol

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Lalande-de-Pomerol

CEPAGE: 60% Merlot, 40% Cabernet Franc

WINEMAKING: 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.

ALCOHOL BY VOLUME: 14.0%

AGING: 100% of wine aged in fine grain French oak barrels (1/3 new)

THE STORY

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.

THE ADJECTIVES

OVERALL: Deep purple-ruby robe.

AROMAS / FLAVORS: Intense, complex nose of plums, spices, vanilla and toast

MOUTHFEEL: Round, soft, palate with excellent structure, silky tannins

THE SELLING POINTS

AWARDS: 91pts James Suckling, 91pts Wine Enthusiast

