

Château Tournefeuille LA CURE 2019

Lalande de Pomerol

La Cure, near the old prebatory and under the church of Néac, facing the biggest names in Pomerol, enjoys an exceptional location : a magnificent slope location, facing South-West, on very beautiful deep clayss covered with gravel. A real terroir is here identified, with a very Pomerol connotation ●



SOIL & SITUATION : Clayey-gravelly hillside with 40% clay concentration.



AGE OF VINES : 30 years : 30% - + than 50 years : 70%.

VINEYARD PRACTICES : Biodynamic conversion, manual harvesting.



VINIFICATION : The grapes are sorted on tables. Parcellar vinification in concret thermoregulated vats according to the size of the vine. Vating 3 weeks ; 30% alcoholic and malolactic fermentation in barrels .



AGEING : 18 months- 100% in barrels of which 50% new. Association of 5 coopers.



BLENDING : 83% merlot, 17% cabernet franc.

PRODUCTION : 6 700 Bottles, 127 magnums.



PACKAGING : Estate bottled—6 bottles or magnums wood boxes.



MARK/PRESS : James Suckling : 91/100 , James Suckling : 91/100. Xavier Lacombe XL-Vins : 91/100, Vertdevin 91/100, Ccrs Vignerons Indépendants 2022 : Gold medal



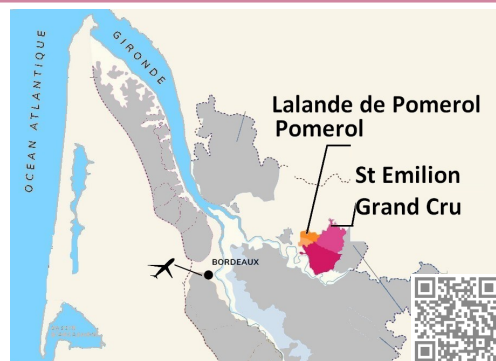
Winemaker's opinion :

Grilled, chocolaty, and small black fruits aromas on the nose. On a very smooth mouth offering finesse wrapped in a nice volume.

The finish is long and will be very elegant.

A great Pomerol!

Ageing potential : 2030—14.5% Vol.



Emeric Petit—Vigneron - 33500 Néac—France

Tél : 0033 6 08 33 70 02—0033 5 57 51 18 61

epetit@chateau-tournefeuille.com—info@chateau-tournefeuille.com

www.chateau-tournefeuille.com—@chateautournefeuille

