

CHÂTEAU TOURNEFEUILLE 2022

Lalande de Pomerol

Well-located on an hill top situation from where a fabulous panorama faces the greatest Pomerol estates with a symbolic view on the plateau of Pétrus. Château Tournefeuille covers 18 hectares of vines, grouped around the château and its cellar. This hillside, with natural undulations, goes down over La Barbanne valley. This little river now delimits the Pomerol vineyards from those of Lalande de Pomerol ●



SOIL & LOCATION : 17 Hectares in grouped plots. 50 % of the vines stand on a clay-gravel slope, 50% on the southerly exposed gravel slope.



VARIETALS : 62% merlot - 33% cabernet franc – 3% cabernet sauvignon – 2% malbec.

AGE OF VINES : 10 years : 22% - 20 years : 17% - 30 years : 5% - 40 years : 7% - 50 years : 30% -60 years : 20%.



VNEYARD PRACTICES : 50% biodynamic conversion, 50% sustainable agriculture ; no chemical weed control or insecticide ; traditional ploughing ; green harvest and manual harvesting.



VINIFICATION : The grapes are sorted on tables. Parcelar vinification in concret thermoregulated vats according to the size of the vine. Vating 2 weeks to 1 month according to the terroir. Malolactic fermentation in barrels and vats.



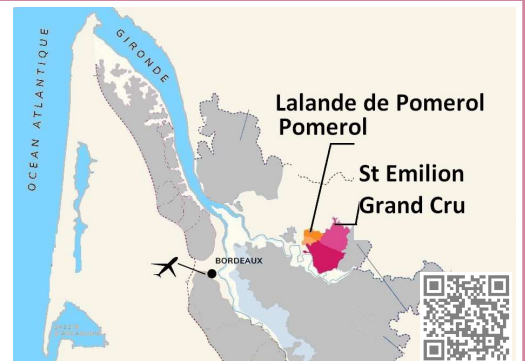
AGEING : 18 months - 20% vat – 80% barrels (1/3 new). Association of 5 coopers. French oak « grain fin ». Blending at the end of ageing. Filtration.



PRODUCTION : 60 000 Bottles



PACKAGING: Estate bottled— carton cases of 6 or 12 bottles ; half bottles, magnums and double magnums are available ; extra cost for wood boxes.



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