

## Château Tour Saint Christophe 2014

CSPC# 790377

750mlx12

14.0% alc./vol.

### Grape Variety

85% Merlot, 15% Cabernet Franc.

### Appellation

St. Emilion

### Classification

St. Emilion Grand Cru

### Website

<http://www.vignoblesk.com/en/propriete/chateau-tour-saint-christophe/domaine>

### General Info

Chateau Tour Saint Christophe, like many Bordeaux chateau, takes its name from the location of its vineyard. The vines are situated in the commune of Saint Christophe des Bardes which is due east of the St. Emilion village, not far from Valandraud and Chateau Fleur Cardinale. The property was purchased by Peter Kwok in 2012 from the Castel group. By the time Peter Kwok obtained Chateau Tour Saint Christophe, he already owned Chateau Haut Brisson, located in the Vignonet sector of Saint Emilion, not far from Chateau Monbousquet or Chateau Teyssier. Peter Kwok purchased Haut Brisson in 1997. Peter Kwok has continued adding to his portfolio of estates in the Right Bank with vines in Pomerol. The property in Pomerol is sold under the name of Chateau Enclos Tourmaline.

In November 2015, Peter Kowk purchased Chateau Tourans from Petrus Wolter. The 12.6-hectare vineyard that formerly belonged to Chateau Tourans was divided into both of the estates owned by Peter Kwok. 8 hectares were added to Tour Saint Christophe, as they share a similar terroir. This increased the size of their vineyard to its current 19 hectares. The remaining vines were placed into Haut Brisson.

### Vintage

It's an uneven vintage on the Right Bank in 2014, the key factors for success being soil type, work in the vineyard and a percentage of Cabernet Franc in the blend. As with the rest of Bordeaux, the Right Bank experienced a reasonably successful flowering, cool, wet July and August and the saving grace of an Indian summer. But there was more rain than on the Left Bank (particularly in the months of July, August and September), although it varied by sector and the earlier ripening Merlot not only swelled but benefited less from the fortuitous late-season weather.

Hence success in the vintage is closely linked to vineyards on well-drained soils that were able to regulate the water supply, mainly limestone and good vineyard management. The vine continued to grow through the ripening cycle so there was a constant need for maintenance. Vigilance was also needed for downy mildew.

If it's more of a Cabernet year, it's also a Cabernet Franc year, the grape ripening magnificently in the late-season sunshine and harvested the second week in October. So, expect more Cabernet Franc and even Cabernet Sauvignon in blends.

This doesn't mean to say the Merlot was a write-off. It was largely harvested at will without threat of rot and within the above-mentioned parameters, there are some very attractive wines. These have an ageing potential of 10 years for "petits châteaux" and 20 years or more for those with a more serious aura. Potential buyers should look at Fronsac/ Canon-Fronsac and Castillon-Côte de Bordeaux for early drinking and St Emilion for wines to cellar.

Stylistically, the wines have attractive fruit, tender tannins, alcohol of 13% to 14.5% and a freshness linked to high acidity and low pH. In other words, these are good, classic Bordeaux. They are not as rich and intense than 2011, 2012 and 2013. Equal to a superior 2012 or a 2008 for the best. Look to the limestone-based soils for the finest wines this year. The soils coped better with the humidity and the Merlot was able to benefit more from September heat and sunshine. There's consistency among the premier grands crus classes (1GCCs) and many grands crus classes (GCCs) produced attractive wines.

A few châteaux mistakenly over-extracted but most handled the vintage gently, first sorting the grapes for quality then concentrating by bleeding a percentage of the juice. Producers with more silt and sand in their vineyards tended to have their hand forced regarding harvest and there's a greater chance of dilution, dry tannins and green edge. The other key element was the quality of Cabernet Franc (and Cabernet Sauvignon) throughout St-Emilion. Those with a good percentage have used a maximum in blends producing wines with greater aromatic complexity, length and finesse of tannin.



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| <b>Vineyards</b>     | The 19-hectare St. Emilion vineyard of Chateau Tour Saint Christophe has a terroir of clay and limestone soils. The vineyard is planted to 85% Merlot and 15% Cabernet Franc . The vines are planted to a density of 6,500 vines per hectare on the older plots. New parcels are being planted to a higher vine density of 7,500 vines per hectare. Once the new owners took charge, one of the first decisions they made was to replant a large section of the vineyard which is at that higher level of density. They also terraced a portion of the vineyard and completely modernized their entire winemaking facility and cellars. All the vineyard management work is done using only organic, biodynamic, sustainable vineyard farming techniques. |
| <b>Harvest</b>       | Harvest dates vary by vintage and we adapt our harvest plan down to the plot or even to the parcel based on the optimum ripeness of the berries. Our team determine when to harvest through a combination of several physiological and subjective criteria, and even tasting berries by mouth is an important step in the decision-making process. Our team select which parcel block to pick by-hand only the night before.                                                                                                                                                                                                                                                                                                                              |
| <b>Maturation</b>    | To produce the wine of Tour Saint Christophe, a lot of work takes place as the wine is made using micro vinification techniques. For the Grand Vin, the grapes are whole berry fermented, using micro vinification techniques, meaning that the wine is vinified in 60% new, French oak barrels. Malolactic fermentation takes place in barrel. The wine is then aged in 60% new, French oak barrels for an average of 18 months before bottling. Michel Rolland consults on the wine making.                                                                                                                                                                                                                                                             |
| <b>Tasting Notes</b> | Wine bottled mid-June 2016. Château Tour Saint Christophe 2014 has a color of beautiful intensity. The mature nose immediately immerses us in a mixture of crushed red fruit such as strawberry, raspberry and currant. These notes mingle with more spicy, peppery, camphor and slightly licorice aromas. Its mineral character is present throughout the tasting. In the mouth, the attack is fresh and well-balanced with tension that gives depth. The tannins are delicate and precise while still young. The finish is long and silky, expressing the ripe fruit and its chalky side, characteristic of the terroir. Very elegant wine with great ageing potential.                                                                                 |
| <b>Serve with</b>    | meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>Cellaring</b>     | Drink 2018-2033                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>Scores/Awards</b> | <b>93 points</b> - Neal Martin, Wine Advocate - March 31, 2017<br><b>94 points</b> - James Suckling, Wine Spectator - February 2017<br><b>91 points</b> - Antonio Galloni, Vinous - February 2017<br><b>15 points</b> - Vinum Wine Magazine<br><b>16 points</b> - Bettane & Desseauve                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |

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