

Château Tour Saint Christophe 2022

CSPC# 790377

750mlx12

15.0% alc./vol.

CSPC# 123949

750mlx6

15.0% alc./vol.

Grape Variety

80% Merlot, 20% Cabernet Franc.

Appellation

St. Emilion

Classification

St. Emilion Grand Cru Classé

Website

<https://www.vignoblesk.com/en/wine-chateau-tour-saint-christophe.aspx#v2659>

Analysis

pH: 3.45

Sustainability

All the vineyard management work is done using only organic, biodynamic, sustainable vineyard farming techniques.

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.

Winemaker

Jerome Aguirre. Michel Rolland consults on the wine making.

Vintage

The very hot and dry trend of this vintage ensured its earliness and phenolic concentration. But today our vision of viticulture has evolved and the work in the vineyard and then in the cellar has become precise and reasoned. The organic management of the soils, which have become less sensitive to drying out, the agronomic management of the vineyard (moderate leaf thinning, grassing, etc.), and the gradual selection of rootstocks more adapted to the hydric constraints have been, among many other, the keys to success. The terroir, composed of a thin layer of clay on limestone, has also been a real asset for Sansonnet. The incredible capacity of the limestone to restore freshness and humidity allowed the plant to show no signs of suffering or blockage during the extreme ripening conditions.

The harvest was adapted to the precocity of the vintage and the musts quickly revealed perfect balance with sometimes unexpected acidity ensuring the freshness and brightness of the fruit.

Vineyards

The 23-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.

Harvest

Harvest 10 September – 3 October. Yields were 39 hectoliters per hectare.

Vinification

After a meticulous selection process on the vines and in the winery, the sorted grapes are filled into concrete tanks or directly into Bordeaux barrels (about 25% of the harvest). This follows the method of Vinification Intégrale, particularly well- suited for Chateau Tour Saint Christophe.

For greater autonomy, our cellar team has been trained in opening and closing barrels at our partner coopers. The main winemaking cellar has been fitted out with concrete vats of capacities adapted to the different plots of the vineyard with large hatches that facilitate the punching down work. Two other cellars have been designed for barrel vinification and malolactic fermentation with capacities for high controlled thermal amplitudes.

Maturation

25% new barrels; 60% barrels of one wine and barrels of two wines; 15% round tuns for 18 months



Tasting Notes	The nose presents a wide aromatic palette, ranging from floral notes to fruity notes (small black berries, ripe cherries) through touches of graphite. The palate is dense, rich, the power is supported by a solid and precise tannic structure, tense.
Winemaker's Note	From the very beginning of the tasting of this very fine vintage, we find the identity of Château Tour Saint Christophe. Elegant aromas of blackberry and blueberry are combined with delicate floral notes and small chalky touches. The powerful structure is carried by a beautiful acidity which brings a fresh and sappy side. Aromas of stewed fruit and black pepper complete the palate, which extends to saline notes.
Serve with	meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
Production	88,000 bottles
Cellaring	Drink 2026-2036
Scores/Awards	93+ points - William Kelley, Wine Advocate - January 2025 96 points - James Suckling, JamesSuckling.com - January 2025 15.5 points - Jancis Robinson, JancisRobinson.com - April 2023 94 points - Georgina Hindle, Decanter.com - January 2025 94 points - Georgina Hindle, Decanter.com - May 2023 92 points - Jane Anson, janeanson.com - January 2025 93 points - Jane Anson, janeanson.com - May 2023 96 points - Jeff Leve, thewinecellarinsider.com - March 2025 90 points - Tim Atkin, MW - timatkin.com - April 2023 93 points - Neal Martin, Vinous - February 2025 94 points - Antonio Galloni, Vinous - February 2025 94 points - Peter Moser, Falstaff Magazine - January 2023 95 points - Vert de Vin - April 2023 15 points - Vinum Wine Magazine - August 2023
