

CHÂTEAU TOUR SAINT CHRISTOPHE

SAINT-ÉMILION GRAND CRU



Château Tour Saint Christophe is located in Saint-Christophe-des-Bardes at the frontiers of Saint-Émilion. The vineyard is a unique feature in Saint-Émilion, as it is partly planted on narrow terraces where the vineyard is tended in tight rows. This cascading landscape unfolds on the hillside of Cassevert overlooking the Saint Laurent valley.

Château Tour Saint Christophe was acquired by Peter Kwok and his daughter Karen in 2012.

The property overlooks beautiful centuries-old dry stone terraces on a clay-limestone terroir. In order to preserve its rich heritage, Peter undertook to restore the Château. The objective was to revive the vineyard terraces with the reconstruction of dry stone walls as it had been built in the 18th century. About 1.5 km of dry-stone terraces have been repaired by hand, a two-year process to preserve the appearance of these unique terraces in Saint-Émilion.

The vineyard, with vines of an average age of thirty years, is orientated South-Southwest and benefits from an ideal exposure to sun and perfect natural drainage conditions. It is this secret alchemy which contributes to the quality of our terroir.

Today the property consists of 20 hectares on the appellation of Saint Emilion Grand Cru

CHÂTEAU TOUR SAINT CHRISTOPHE 2015 - FACTS

SURFACE	16 hectares
GRAPE VARIETIES	80% Merlot - 20 % Cabernet Franc
SOILS	Clay Limestone
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. Our team is always present at the opening and closing of barrels by our cooper partners for better quality control.
	In 2015, the cellars were renovated and redesigned to best serve the expression of our terroir. The aim of the renovation focused not only on preserving the best of our berries but also on facilitating our team's processes. The main winery is fitted with advanced, varietal sized, and thermal-regulated concrete vats. With these vats, our team can separate the different plots of the vineyard and facilitate the pigeage. Two additional cellars have been devised for vinification in barrel and for malolactic fermentation through climate-control systems.
AGEING	40% new barrels - 40% 1-wine barrels, 20% 2-wines during 15 months
PRODUCTION	60 000 bottles

TASTING

Château Tour Saint Christophe 2015 has a deep red color nearly approaching the black.

The first notes show minerality, sitting on very ripe red fruit. Then, spicy wood notes somewhat reminiscent of a cigar box / which are not unlike the nose of a box cigar. After airing the spicy part grows to almost camphorated notes. The fruit focuses on a black fruit jam. In the mouth, the attack is on the fruit with an evolution on roundness and the chalky side, typical of our terroir. Endowed with a nice balance and an impressive aromatic delicacy, the freshness and tension are there. The mid-palate remembers the notes of the cigar box.

The saline finish characteristic for Tour Saint Christophe, explodes on the fruit.



CHÂTEAU
TOUR SAINT CHRISTOPHE
SAINT-ÉMILION GRAND CRU

PRESSBOOK

JAMES SUCKLING - 96

« Intense aromas of blackberries, blueberries and spices. Hints of limestone and a graphite edge also come out now. Full-bodied, structured and muscular. Layered and intense. Dark berries and hints of sea salt on the finish. Steely minerality and freshness. Wow. Drink in 2024 but so interesting to taste. »
James Suckling February 2018

ROBERTPARKER.COM - 92 +

« the 2015 Tour Saint Christophe is deep garnet-purple in color with notes of wild blueberries, plum preserves and fruitcake plus touches of dried flowers and underbrush. The concentrated, full-bodied palate is packed with ripe blue and black fruits, supported by a solid foundation of plush, velvety tannins and finishes with wonderful length. » *Lisa Perrotti Brown February 2018*

JEB DUNNUCK - 95

« A total blockbuster from new owner Peter Kwok, who purchased the estate in 2012, the 2015 Château Tour Saint Christophe is 80% Merlot and 20% Cabernet Franc brought up in 40% new wood. It boasts a deep purple color and sensational notes of ripe currants and crème de cassis, as well as background graphite, cedar, and spice nuances. Full-bodied, deep, layered, and perfectly balanced, with sweet tannin and integrated acidity, it's one of those wines where everything is in the right place, it has no hard edges, and a beautiful finish. It needs short-term cellaring to come together, but you shouldn't miss this beauty. It's worth mentioning the estate is managed by the talented Jérôme Aguirre and utilizes Michel Rolland as a consultant. » *Jeb Dunnuck February 2018*

THE WINE CELLAR INSIDER - JEFF LEVE - 95

“Dark in color, with a smoky, truffle, earthy, licorice and black cherry nose, the wine is supple, silky, concentrated, long and fresh. There is length and complexity in the finish. This is probably the best value in all of Bordeaux today for high quality wine at a fair price.” *-Jeff Leve February 2018*

ANTONIO GALLONI - 93

« The 2015 Tour Saint Christophe was impressive from barrel and is equally impressive from bottle. Red cherry/raspberry jam, exotic spice and floral notes fill out in a sumptuous, racy Saint-Émilion loaded with personality. Even with all of its overtness, the 2015 retains a good bit of freshness as well. This is a fabulous showing from a property that continues to improve under the stewardship of owner Peter Kwok .» *Antonio Galloni February 2018*

WINE ENTHUSIAST - 91 - 93

« This is a perfumed, minty wine, attractive and freshly fruity. It has great acidity and fine, firm tannins, ripe and potentially with a generous, full texture. » - *Roger Voss April 2016*



VIGNOBLES K : CHATEAU TOUR SAINT CHRISTOPHE - ENCLOS TOURMALINE - CHATEAU HAUT-BRISSON - CHATEAU LA PATACHE - ENCLOS DE VIAUD

1 lieu-dit Cassevert 33330 Saint Christophe des Bardes, France
Tel : +33 5 57 24 77 15 - Fax : +33 5 57 74 43 57- contact@vignoblesk.com - www.vignoblesk.com