

ENCLOS TOURMALINE Pomerol



Enclos Tourmaline is located on the highest point of the famous plateau of the smallest appellation of Bordeaux: Pomerol. The property was acquired by Peter Kwok and his son Howard in 2012. Enclos Tourmaline is produced in small quantities only during great vintages. The first vintage produced less than 1,000 bottles, and in 2013 no wines were made at all.

Following the image of the Tourmaline, a multi-colour precious gemstone, our estate echos the multiplicity and excellence of the terroir of Pomerol.

This wine is made from three exceptional parcels. Each has a different but complementary type of terroir, and berries from these parcels form an exceptional cuvee.

The caring of the vineyard goes beyond the plots in general. We pay close attention to and carefully tend each individual vines every day.

The cellar, renovated in 2016 and surrounded by the legendary vineyards of the appellation, offers an incredible view of the magical plateau of Pomerol.

ENCLOS TOURMALINE 2016 - FACTS

SURFACE	1 ha
GRAPE VARIETIES	100% Merlot
SOILS	Blue Clay and Gravel
HARVEST DATE	4th October
VINIFICATION	
After a meticulous selection process on the vines and in the winery, the sorted the grapes are directly filled into barrels for a vinification intégrale for the entire production. Our team is always present at the opening and closing of barrels by our cooper partners for better quality control. The new barrels or 1-year-old barrels used for fermentation are assembled from staves of French oak from the forests of Tronçais and Jupilles dried for 48 months and lightly toasted. Once in barrel, the berries go through a cold pre-fermentation maceration.	
After a few days the fermentation begins. Optimal temperature control (from 10 to 30°C) facilitates the extraction and fermentation process. During the alcoholic fermentation, the pigeages and the rotation of the barrels several times a day are our only means for precise, slow and gentle extraction.	
AGEING	100% new barrels - 15 months
PRODUCTION	3 000 bottles

TASTING

Enclos Tourmaline has a very deep, almost black colour. In consistence with the colour the wine is powerful and concentrated but of great purity.

Nose of strawberry jam, black cherry, and blackcurrant mixed with spices and light notes of liquorice. After circular movement of the glass, aromas of flowers as violet come mingle with this palette of fruits. Harmony and elegance. In the mouth the structure is both fresh and complex. The attack is velvety with a certain sweetness.

On the mid-palate the wine grows and becomes more and more generous. The perception of flesh of ripe red fruit is present from beginning to end. The already delicate tannins are gradually implemented to become straight and silky. The long finish is greedy and creamy, signature of the great wines of Pomerol. After having posed its glass, the impressions of harmony, balance and elegance persist...



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PRESSBOOK

JAMES SUCKLING - 98

« This has very fresh, lively and attractive wet earth and hints of black truffle and violets. The palate has a very deep, plush and velvety texture with a very fresh and fluid tannin structure, carrying long and fresh. The tannins build on the palate. Blue fruit abounds here, full of pleasure and promise. Try from 2023...» *James Suckling February 2019*

THE WINE ADVOCATE - 96+

« The 2016 Enclos Tourmaline was fermented entirely in 100% new 225-liter French oak barrels and it was aged for 20 months. Deep garnet-purple colored, it features baked plums, Black Forest cake and exotic spices with cigar box and menthol. The palate is medium to full-bodied, firm, grainy and fresh with great muscle in the mid-palate, finishing long and spicy. 250 cases produced.» *Lisa Perrotti-Brown November 2018*

JEB DUNNUCK - 94

« This incredibly beautiful estate was purchased by Peter Kwok, a Hong Kong-based financier, in 2012. The estate covers a tiny 6.5 hectares (some terraced) just down from Château Barde-Haut, and it remains one of the hidden gems in just about every vintage. The 2016 Château Tour Saint Christophe is another winner. Composed of 80% Merlot and 20% Cabernet Franc that spent 18 months in 40% new French oak, this concentrated, structured 2016 is one for the cellar. It offers a deep ruby/purple color and a powerful array of black fruits, graphite, and earthy minerality as well as a hint of salinity and spring flowers. It has fine tannins (but plenty of them), beautiful balance, and a straight, focused texture, all pointing to the cellar being your friend. Hide bottles of 4-5 years and enjoy over the following 15-20. Tasted twice.» *James Suckling February 2019*

VINOUS - 94

« The 2016 Enclos Tourmaline, from vines opposite the original winery at Clinet, has a pure, perfumed bouquet of black cherries, blueberry and truffle aromas that retain impressive delineation. The palate is well balanced with fine tannin, very fine acidity and a surprisingly elegant, almost languorous finish that I find appealing. This is a superb Pomerol that will give 20 years of drinking pleasure. » *Neal Martin January 2019*

THE WINE CELLAR INSIDER - JEFF LEVE - 95

« Produced from 100% Merlot and completely vinified in barrel, the wine shows a deep intensity of color. Intense floral notes combined with black raspberries, plum and earth with the right of chocolate in the finish, giving the wine more of a fat, sensuous, opulent nature. The fruits are sweet, with a strong sense of purity, freshness and energy. Open and expressive, this vintage shows the wine is a vintage on the upswing. The harvest took place October 4 and October 5. The wine reached 14.5% alcohol with a pH of 3.8. » *Jeff Leve April 2017*

