

LES TERRASSES

DE
SAINT CHRISTOPHE



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

Château Tour Saint Christophe is located in Saint-Christophe-des-Bardès 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.

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.

Les Terrasses de Saint Christophe is the second label of Château Tour Saint Christophe.



LES TERRASSES DE SAINT CHRISTOPHE 2017 - FACTS

SURFACE	11 hectares
BLEND	90% Merlot - 10 % Cabernet Franc
SOILS	Clay-Limestone

VINIFICATION

After hand-picking with plastic crates and a first selection of the grapes in the vineyard, these arrive in the winery where they are destalked and carefully sorted once more. Fermentation is carried out in temperature controlled concrete tanks. Barrels are filled just after the running off and the malolactic fermentation is done in them.

AGEING 1/3 new barrels - 1/3 barrels 1-wine - 1/3 barrels 2-wines during 15 months

PRODUCTION 20 000 bottles

TASTING

Focused and rather game nose, almost a background of white chocolate chunks along with cedarwood. Flavors such as raspberry, blood orange, cocoa powder can be tasted here. Lovely texture, good concentrated flesh, fiery while keeping the vintage's freshness.

