

# LES TERRASSES

DE  
SAINT CHRISTOPHE



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-Emilion, 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-Emilion.

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.

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.

It is made from some of the younger vines planted on the beautiful terrasses of the estate and has the same care at every stage as the first wine. The blend and aging are slightly different leading to a different style of wine that can be better enjoyed at younger age. It has all the delicacy, flavors, and minerality of Tour Saint Christophe without having to wait too long.

## TASTING

The colour is lovely brilliant.

The nose opens with aromas of blackcurrant, followed by subtle notes of pepper, hay and touches of camphor. A discreet woodiness completes this aromatic complexity. The palate is fresh, tense and offers a juicy length.

## LES TERRASSES DE SAINT CHRISTOPHE 2020 - FACTS

<b>SURFACE</b>	20 hectares
<b>BLEND</b>	90% Merlot - 10 % Cabernet Franc
<b>SOILS</b>	Clay-Limestone
<b>VINIFICATION</b>	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.
<b>AGEING</b>	1/3 new barrels - 1/3 barrels 1-wine - 1/3 barrels 2-wines during 15 months
<b>PRODUCTION</b>	10 000 bottles

