

CHÂTEAU TOUR SAINT CHRISTOPHE

SAINT-ÉMILION GRAND CRU CLASSÉ



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 Cas-severt 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 reconstruct 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 ap- to preserve its rich heritage, Peter undertook to restore the Château. The objective was to revive 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.

TASTING

The deep purple highlights are already an invitation to taste. On the nose, aromas of blackberry, crisp and juicy black cherry, elderberry, and spices develop, complementing each other, intertwining without merging, remaining pure and clean. On the palate, the terroir asserts itself once again: chiseled, well-balanced tannins, remarkable tension, and a saline and very persistent finish.

CHÂTEAU TOUR SAINT CHRISTOPHE 2023 - FACTS

SURFACE	23 ha
GRAPES VARIETIES	80% Merlot - 20% Cabernet Franc
SOILS	Clay-limestone
HARVEST DATES	September 18th to October 7th
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 Château Tour Saint Christophe. For greater autonomy, our team has been trained on the opening and closing of the barrels by our cooper partners.	
The main winery is fitted with advanced, varietal sized, and thermal-regulated concrete vats. Two additional cellars have been devised for vinification in barrel and for malolactic fermentation through climate-control systems.	
AGEING	25% new barrels, 60% one wine and two wines barrels, 15% round wooden vats during 18 months
PRODUCTION	88 000 bottles
ALCOHOL DEGREE	14,5 %



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CHATEAU BELLEFONT-BELCIER - CHATEAU TOUR SAINT CHRISTOPHE - ENCLOS TOURMALINE - CHATEAU HAUT-BRISSON - CHATEAU LA PATACHE

ENCLOS DE VIAUD - CHATEAU LE REY

164 route Pierre Jean 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