



CHÂTEAU TOUR PEREY



Saint Emilion Grand Cru

Château Tour Perey is located in the village of Saint Sulpice de Faleyrens in the jurisdiction of Saint Emilion. The vineyard covers 2,5 ha in Saint Emilion Grand Cru and the average age of the vines is 70 years. Jean-Luc Marteau acquired the domain Tour Perey in 2011.

Tasting

Elegant nose, smoothness and refinement of tannin on the palate, with saline and racy finish. Deep with a spicy touch, it should come with a beef fillet.

Blend

70% Merlot - 20% Cabernet Sauvignon - 10% Cabernet Franc

Harvest Information Yields of 48 hl/ha. Grapes are handpicked and sorted manually.

Winemaking

Vinification in barrels of 500 liters (Integral Vinification) and thermo regulated concrete vats, cold pre-fermentation maceration, long vatting for 5 to 6 weeks after alcoholic fermentation in barrels, malolactic fermentation in barrel.

Barrel ageing

Aged on lees with regular bâtonnage (lees stirring).

Ageing in oak barrels for 18 months in 100% French oak

Awards

James Suckling (2016 Vintage) 91-92/100

"A tannic and rich wine with slightly drying tannins. Full to medium body and a chewy finish."

James Suckling (2015 Vintage) 92-93/100

"A red with very ripe fruit, mahogany, stone and almond aromas and flavors."

Jancis Robinson (2016 Vintage) 16+/20

"Bright crimson. Rather overdone on the nose but sweet, spicy and charming on the palate. But on the finish it tastes over-extracted. Very drying finish but good juicy fruit in the middle. It may all come right. Very bright-fruited certainly. And pretty impressively long.."

James Suckling (2012 Vintage) 16.5/20

"Dark crimson. Quite a subtle, concentrated nose suggesting hidden depths. Juicy and appetising - unforced. Nicely judged savoury rendition. Real energy here."

