



2019



CHATEAU TOUR DE MARCHESSEAU

LALANDE DE POMEROL

Black fruits & fine tanins



<i>Owner:</i>	Benoît TROCARD
<i>Aera:</i>	5 hectares
<i>Soil:</i>	Graves on old terraces
<i>Blending:</i>	80 % merlot 20 % cabernet franc
<i>Type of aging:</i>	12 months in French oak barrels, 100% one-wine barrels
<i>Alcohol degrees:</i>	14 %

Château Tour de Marchesseau is located on the border of the town of Pomerol on gravelly clay soils which give this cru its harmony and finesse.

The vinification is traditional, respecting the structure of each vintage. The maceration lasts 3 to 4 weeks.

This vintage is aged 12 months in barrels, it is fined with fresh egg white, with a light filtration before bottling.

Château Tour de Marchesseau is a typical wine from its Lalande de Pomerol appellation where supple and fruity tannins are expressed. This wine is pleasant to drink after two or three years of ageing.

TASTING BY OUR CELLAR MASTER:

The dress is intense and deep. The nose is characterized by notes of red fruits (cherry, strawberry, raspberry), gingerbread.

It's greedy. Notes of coffee can appear with agitation.

Great finesse and generosity.

On the palate, volume and fat from the attack. We find there the greed, the woody and its vanilla notes.

The red fruit remains dominant. Beautiful structure. Nice length.

Good care.



Rewards
Lyon 2023 Médaille d'Or