



## CHATEAU TOUR SAINT VINCENT

### MÉDOC CRU BOURGEOIS

#### OVERVIEW

For more than 20 years, Remi Lacombe and his team have been devoting themselves to this property. The colossal investments over the last years have made Château Tour Saint-Vincent a pre-eminent estate in the Médoc appellation. Its wines are homogenous and improve year after year. Château Tour Saint-Vincent is also one of the few wine-properties to adopt since 2012 vintage a strong sustainable development approach: the carbon compensation. This approach involves analyzing wine-production impacts every day, from vineyard to bottling, which produce greenhouse gas emissions by using energy yield of fossil fuel. The aim is to limit these emissions and buy an equivalent amount of "carbon credits" from a third party.

#### VINEYARD

Soil : Chalky-clay / Surface : 15 hectares

Average age of the vineyard : 25 years

Location : The vineyard is located in the town of Saint Christoly-Médoc.

Grape varieties : 60 % Cabernet Sauvignon / 40 % Merlot

#### VINIFICATION

Classical vinification in thermo-regulated stainless steel vats. Long maceration. Pneumatic pressing.

#### WINE TASTING

Nice dark ruby red colour with purple glints. Very aromatic bouquet of ripe fruits sustained by slightly toasted notes. On the palate the start is round and particularly rich. Very present tannins, without being aggressive, which accompanies all the tasting. Aromatic persistency on the finish.

#### AWARDS

- > 2012 vintage : Gold medal Challenge International Blaye 2013  
Wine Spectator : 84
- > 2013 vintage : Silver medal Paris 2015  
Silver medal Lyon 2015
- > 2014 vintage : Gold medal Mâcon 2016  
Silver medal Vignerons Indépendants 2016