



## Château TAILLEFER 2017 POMEROL

- CONSULTANT WINEMAKER : Denis DUBOURDIEU -

### OVERVIEW

Château Taillefer is the first wine-estate acquired by the Moueix family (1923). With its elegant classical architecture house, the origins of the property are very ancient. The geographer-engineer, Pierre Belleyme, mentioned the place known as "Taillefer" since 1764. It was already surrounded by vines. Why "Taillefer" (sound like: trim the iron)- Maybe for the iron contains in the typical Pomerol soil, that giving the distinctive taste and the aromatic richness to Pomerol wines. Since the passing of Bernard Moueix in 1996, it is Catherine Moueix and their children, Antoine and Claire, who devote their passion to their both châteaux, Taillefer and Tausinat l'Hermitage (Saint-Emilion), with the objective of reinforcing their quality and renown, by the work done in the vineyard and the investments realized in the productive equipments.

### VINEYARD

**Soil:** Gravel and sand rich in ferruginous sandstone

**Surface:** 13 hectares

**Average age of the vineyard:** 30 years

**Grape varieties:** 75% Merlot / 25% Cabernet Franc

### MAKING PROCESS

Manual harvesting with plot selection. Classical vinification. Ageing for 15 months in French oak barrels.

### TASTING NOTE

Complex structure for this elegant and generous wine. The colour is dark and the bouquet is rich. An excellent wine for laying down.

### MATCHING FOOD

Serve at 17-18°C with confit of lamb, roasted poultry or braised veal sweetbreads. This wine will be perfect with a good selection of cheeses.

### AGEING POTENTIAL

From 10 to 15 years

### AWARDS

Decanter: 90 | Jean-marc Quarin: 87 | Neal Martin / Wine Advocate: 88 - 90  
| Wine Enthusiast : 90 - 92 | Wine Advocate: 89-91



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