

CHÂTEAU
TAILLEFER
POMEROL

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TAUZINAT
l'Hermitage
SAINT-ÉMILION GRAND CRU

BERNARD MOUEIX

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TAILLEFER
POMEROL

2017



CHÂTEAU TAILLEFER

Estate owner : heirs of Bernard Moueix

Origin of the name Taillefer : elders recounted that the plow « toils the iron » from having lifted over the iron oxide in the vineyards of Taillefer. This iron deposits are characteristic of the terroir of Pomerol and impart complexity to the wine

1923 : purchasing of the property by the Moueix family

2013 : resumption of the management of the property by Claire Moueix (5th generation)

2017 : obtaining HEV environmental certification

TECHNICAL DETAILS

Situation : south side of the plateau of Pomerol

Surface area : 12 Hectares

Grape variety proportion : Merlot 85 % - Cabernet Franc 15 %

Terroir : sand and gravel on a clay base, rich in iron deposits

Average age : 35 years old

Density of vine plantation : 6 060 vines per hectare

Vine-growing methods : sustainable viticulture, favored ploughing and grass cover crop

Canopy management practices : simple or double Guyot pruning, debudding, removal of double buds, leaf thinning, green harvesting, depending on the strength of each plot

Harvesting : plot-by-plot selection, with 2 consecutive sortings (by density, by size)

Vinification : fermentation in temperature controlled concrete tanks, operations according to daily tasting

Bottling : 19 months after the harvest

VINTAGE 2017

Harvest period : from 21 to 25 september 2017

Ageing : in oak barrels for 12 months with 60 % of new barrels and 40 % of one year old barrels

Blending : Merlot 93 % - Cabernet Franc 7 %

Yield : 18 Hl/Ha for a production forecast of 23 000 Bottles