

CHÂTEAU
TAILLEFER
POMEROL

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TAUZINAT
l'Hermitage
SAINT-ÉMILION GRAND CRU

BERNARD MOUEIX

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TAILLEFER
POMEROL

2016



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)

2016 : obtaining environmental certification HIVE2 norm ISO 14001

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, ploughing or a grass cover crop favored, simple or double Guyot pruning

Canopy management practices : de-budding, 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 hand and by density)

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

Bottling : 19 months after the harvest

VINTAGE 2015

Harvest period : from 6 to 10 october 2016

Ageing : 100% in oak barrels for 12 months with 38 % of new barrels, 38 % of one year old barrels and 24 % of two year old barrels

Blending : Merlot 97 % - Cabernet Franc 3 %

Yield : 35 Hl/Ha for a production forecast of 56 000 Bottles