



CHÂTEAU TAILLEFER

POMEROL

2024

BERNARD MOUEIX



VINTAGE 2024

A well-balanced wine shaped by an intense climate. Roundness, fresh fruit, dense and silky tannins. Perfect drinkability and ageing potential.

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Harvest period : from 20 to 25 september 2024 Blending : merlot 88 % - cabernet franc 12 % Yield : 35 Hl / Ha for a production of 53 000 bottles

TERROIR

Situation : plateau of Pomerol (altitude 25 m) Soil : silica and gravel on a clay base, rich in iron deposits Surface area : 12 Hectares Grape variety proportion : merlot 85 % - cabernet franc 15 % Density of vine plantation : 6 060 pieds / Ha Average age : 38 years old

SAVOIR FAIRE

Environmental certifications : HVE 3 since 2017 and ISO 14001 since 2015

Vine-growing methods : favored ploughing and grass cover crop, mixed guyot pruning, manual work on growing vines depending on each plot

Harvesting : mechanical with several sorts : maturity and size of the berries, plot selection

Vinifications : traditional with a gentle maceration in thermoregulated concrete vats

Ageing : 12 months in french oak barrels whith 40% new



www.moueixbernard.com