

## Chateau Teyssier

### APPELLATION

Saint Emilion Grand Cru

### VINEYARD

Total of 20.5 hectares

### GRAPE VARIETIES

Merlot : 70%; Cabernet Franc : 30%

### SOIL TYPES

All the parcels are based in the heart of the Saint Emilion appellation. The soil type varies from sand topsoils over Crasse de Fer, at different levels of depth and a sand/gravel mix on some of the Saint Sulpice parcels. Some parcels in Vignonet benefit from clay

### VITICULTURE

Château Teyssier was purchased in 1994. The vineyard amounted to five hectares around the Château. The state of the vineyard was unkempt. Having put a completely new team in place, the culture of the property was completely changed. Aggressive purchasing of additional parcels – mainly in the adjoining commune of Saint Sulpice – has given the estate a new lease of life. The vines are now pruned on the double guyot system. The secondary shoots are removed and green harvesting completed in order to achieve a low crop. The grapes are handpicked into small trays before transfer to the winery.

### VINIFICATION

On arrival at the winery the trays are emptied onto the first vibrating sorting table where grapes that do not attain normal fruit set are automatically removed through grilles. Sorters remove any bunches that do not conform to an acceptable standard. After de-stemming a second vibrating sorting table removes any un-heterogeneous berries and any other extraneous matter. No must-pumps are used – with all transfers being made by conveyors. The fruit that arrives in the thermo-regulated, stainless steel vats is, therefore, excellent material to work with. Pre-fermentation maceration under gas and at a cool temperature is effected. Fermentation is conducted at relatively high temperatures. The wine, once primary fermentation is completed, is worked on the skins using pigeage and classic pumping over methods.

### AGEING

Malolactic fermentation is achieved in French oak and wooden vats. Once completed, one hundred percent of the wine is aged in French oak barrels. A mixture of traditional racking and lees working (re-injecting the lees and bâtonnage for six months) is undertaken. Ageing in barrel lasts for a period of around twelve months depending on the vintage.

### BOTTLING

The wines are bottled in traditional Bordeaux bottles. They are packed in wooden cases of twelve.

## PRODUCTION

An annual production of between 8,500 to 10,000 cases is made of Château Teyssier. The first vintage of the wine was made in 1869 and by the new team in 1994.

## Reviews

“Good colour. Ripe, rich, concentrated nose. Fullish body. Good tannins. Good grip. Quite a concentrated wine without being too over-extracted. Spicy Merlot undertones. Good depth. Very good acidity. Balanced and stylish. Very good.”

Clive Coates, *The Vine*, 2002

“Very deep, bright purple colour, very good black currant and blackberry nose with lovely fragrant fruit on the palate, smooth, well extracted and finely balanced, for the short-medium term.”

Steven Spurrier, *Decanter* 2002

“Good medium red. Red currant and tobacco on the nose. Sweet, supple and easy going, with moderately ripe flavors of cherry and coffee.

86 Points, Stephen Tanzer: *International Wine Cellar*