



CHÂTEAU TOUR DE PRESSAC 2025 - SAINT-EMILION GRAND CRU

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NOTES DE DEGUSTATION

VINUM (Adrian van Velsen) (Avril 2026) : **91-93** Komplex, mit Fichtenharz, floralen Noten und strahlender Brombeerfrucht; eleganter Gaumen, perfekt dosiertes Tannin, knackige Frucht, der Wein hat Frische und Kraft, hält lange nach. Hohes Niveau. (Trinken von 2028 bis 2055).

Alexandre Ma (avril 2026) **92-93** Château Tour de Pressac 2025 feels composed and relaxed, with even the fruit expression unfolding at an unhurried pace. Blackberry, mulberry, and raspberry spread out in gentle succession, as if resting under warm sunlight. A subtle saline note, reminiscent of soft tofu, rises on the palate, while chalky tannins slowly extend from the back, fine in texture yet never rushed, creating a sense of quiet, understated beauty.

Peter Moser - Falstaff (avril 2026) : **92** Deep dark ruby garnet, opaque core, violet reflections, delicate rim brightening. Delicate hints of violets and liquorice, red heart cherries, candied mandarin zest. Medium complexity, red berry nuances, ripe tannins, fresh and mineral, stimulating style.

Vinous (Antonio Galloni) (avril 2026) : **89-91** The 2025 Tour de Pressac is terrific. Inky dark fruit, chocolate, spice, new leather and espresso are beautifully amplified. Soft, plush contours wrap it all together. This mid-weight yet flamboyant Saint-Emilion is an absolute delight. Terrific

Jean-Marc Quarin (Avril 2026) : 88 (15.5).

JEAN-FRANÇOIS ET DOMINIQUE QUENIN

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