



CHÂTEAU TOUR DE PRESSAC 2025 - SAINT-EMILION GRAND CRU

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NOTES DE DEGUSTATION

Andréas Larrsson (mai 2026) : **92**

Decanter (Panos Kakaviatos) (Mai 2026) **92** : Quite a dark nose with black fruit, dark chocolate and sticky liquorice. Smooth and silky on the palate, mouthwatering acidity gives lift and brightens up the expression with quite a firm base of chalky tannins. I like it, it's lightly framed, succulent and a lot of fun! Will be good to drink this early with balanced acidity and crisp, al dente fruit.

James Suckling (mai 2026) **92-93** An agile, lively and well-composed red with aromas of wild berries and baking spices. Medium-bodied with fine, firm tannins. Plenty of energy on the palate with a lingering finish

Marie Pull -Maître de Cave (Avril 2026) : **94**

Julia Harding (Jancis Robinson) (Avril 2026) : **16.5** Deep purplish crimson. Richly scented with small wild berries. Red- and black-fruited. And violets! Firm yet juicy, finely tannic, and the new oak is swallowed by the fruit. Firm, chewy finish. Packed with fruit.

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.

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, hallt lange nach. Hohes Niveau. (Trinken von 2028 bis 2055).

Jane Anson (Avril 2026) : **92** Balanced, juicy, deep plum fruits, salted cracker salinity, fragrant and balanced, and should be a great value wine. 20% whole bunch fermentation. 30hl/ha yield.

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.

Markus del Monego (Avril 2026) **91** Dark purple colour with violet hue and black core. Aromatic nose reminiscent of mulberries, blackberries and sloe, mild spices and subtle oak, hints of raw meat in the background. On the palate well balanced and structured with ripe tannins and mild acidity, juicy character with freshness and very good length.

JEAN-FRANÇOIS ET DOMINIQUE QUENIN

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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. Terific

Ernesto Gentili (Avril 2026) :**89-90** Non manca di carattere e contrasto, Equilibrio ancora in divenire ma buone prospettive.

Jean-Marc Quarin (Avril 2026) : 88 (15.5). Couleur rouge pourpre. Nez moyennement intense, au fruité mûr, frais et subtil. Bouche aérienne, au corps fondant et caressant, avec un goût de fruits noirs et d'épices dans la persistance. C'est très bon

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