Château de Pressac
GRAND CRU CLASSÉ
SAINT-EMILION

CHÂTEAU TOUR DE PRESSAC 2024 - SAINT-EMILION GRAND CRU

www.chateaudepressac.com

NOTES DE DEGUSTATION

Wine Enthusiast - Addison Schrand (novembre 2026) : **94.**

James Suckling (mai 2025) : **90-91** Spiced red-berry and cherry flavors fit into a juicy, medium-bodied palate with firm tannins and a medium finish. Slightly lean but poised.

Vertde vin (mai 2025) **: 90-91**

Izak Litwar (mai 2025) : 88 **:** Second wine of de Pressac. It is a straightforward wine with aromatic red fruit and violets. It is nicely knit, polished, sappy, and delicate, with a sleek aftertaste. To drink young. **88p.**

Rod Smith (mai 2025) **: 88** Earthy herby aromas with some bark and black fruit. Some depth and creaminess in the mouth with supple mid-weight tannins and fresh acidity. Rounded and well made if not hugely complex.

Jeremy Lee Williams (mai 2025) **88-90** : Mid depth; light red earthy purple at edge; fresh, red and black fruits and some spices; quite attractive and intense; elegant; plum and strawberry tones; enticing; fresh; touch of VA but this might be the sample; nice palate; very soft and attractive; relies on delicacy; works really well. Good effort. Impressive second wine from de Pressac. Soft finish but satisfying. Drinking nicely now!

Yves Beck (avril 2025) : **91-93**

Alexandre Ma (avril 2025**) 90-91 :** What I love about Château Tour de Pressac in the 2024 vintage is its effortless, graceful demeanor. The grapes are carefully selected using “tri densimétrique”, and the extraction is kept gentle, allowing the limited ripeness and terroir to engage in natural dialogue, resulting in a surprisingly beautiful outcome. This wine isn’t heavy with concentration, yet its fresh entry, soft tannins, and the delicate whisper of limestone powder make a lasting impression. It doesn’t show off, but it possesses an undeniable allure.

Decanter (avril 2025) **Valeria Tenison 90 :** This complex blend includes 85% Merlot with small percentages of Cabernet Franc, Cabernet Sauvignon, Carménère, Malbec, and Petit Verdot. It reveals a deep ruby colour. There's a balsamic touch on the nose, but the wine remains fruity, lifted, and juicy, with a pleasant peppery character. Bright freshness and mineral finesse carry through to a long, elegant finish. 2% Malbec, 2% Carménère and 1% Petit Verdot complete the blend.

Markus del Monego (avril 2025) : **90** Dark purple color with violet hue. Aromatic nose with fine fruit, blackberries, elderberries, and hints of sweet plums. Discret floral hints in the background. Subtle oak. On the palate well structured and balnced with ripe tannins, sweet fruit, medium body and very long length.

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Jean-Marc Quarin (avril 2025**) : 15.50 (88)** Incroyable second vin qui se sort des pièges du millésime avec brio, ce qui s'explique par une vinification en vendanges entières. Bien coloré, aromatique au nez, il offre une bouche parfumée, précise et charnue, totalement incrachable. Du beau travail.

Antonio Galloni (Vinous) (avril 2025**) 87-89 :** The 2024 Tour de Pressac is an attactive, fruity Saint-Emilion. Crushed flawers, spice, mentho, cedar, and pipe tabacco are nicely pushed forward. The 20% stems are not particularly noticable.All the elements are so well balanced, within the context of what was possible in 2024.

Chris Kissack – The Wine Doctor : (Avril 2025) **83-85** The second wine of Château de Pressac, this seems to lack a little freshness on the nose, with notes of stewed strawberry and medicinal cherry, with rather leafy notes of sage and a touch of green pepper. The palate follows on in much the same vein, with rather light medicinal fruit, all delicately stewed strawberry and cherry, over a base of grained tannin. A second wine which shows the true challenges of the vintage, finishing with a flourish of sour and pithy tannin. A very straightforward composition, for drinking on release.


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