

# ENCLOS TOURMALINE Pomerol



Enclos Tourmaline is located on the highest point of the famous plateau of the smallest appellation of Bordeaux: Pomerol. The property was acquired by Peter Kwok and his son Howard in 2012. Enclos Tourmaline is produced in small quantities only during great vintages. The first vintage produced less than 1,000 bottles, and in 2013 no wines were made at all.

Following the image of the Tourmaline, a multi-colour precious gemstone, our estate echos the multiplicity and excellence of the terroir of Pomerol.

This wine is made from three exceptional parcels. Each has a different but complementary type of terroir, and berries from these parcels form an exceptional cuvee.

The caring of the vineyard goes beyond the plots in general. We pay close attention to and carefully tend each individual vines every day.

The cellar, renovated in 2016 and surrounded by the legendary vineyards of the appellation, offers an incredible view of the magical plateau of Pomerol.

In 2015, this hardly known 100% Merlot wine produced only 3,000 bottles.

Aware of the qualitative and prestigious legacy of our neighbours, we are duty-bound to be in harmony with these great terroirs.

## ENCLOS TOURMALINE 2015 - FACTS

<b>SURFACE</b>	1 hectare
<b>GRAPE VARIETIES</b>	100% Merlot
<b>SOILS</b>	Blue Clay and Gravel
<b>VINIFICATION</b>	
After a meticulous selection process on the vines and in the winery, the sorted the grapes are directly filled into barrels for a vinification intégrale for the entire production. Our team is always present at the opening and closing of barrels by our cooper partners for better quality control. The new barrels or 1-year-old barrels used for fermentation are assembled from staves of French oak from the forests of Tronçais and Jupilles dried for 48 months and lightly toasted. Once in barrel, the berries go through a cold pre-fermentation maceration. After a few days the fermentation begins. Optimal temperature control (from 10 to 30°C) facilitates the extraction and fermentation process. During the alcoholic fermentation, the pigeages and the rotation of the barrels several times a day are our only means for precise, slow and gentle extraction.	
<b>AGEING</b>	100% new barrels - 15 months
<b>PRODUCTION</b>	3 000 bottles

## TASTING

Enclos Tourmaline has a very deep, almost black colour. In consistence with the colour the wine is powerful and concentrated but of great purity.

Nose of strawberry jam, black cherry, and blackcurrant mixed with spices and light notes of liquorice. After circular movement of the glass, aromas of flowers as violet come mingle with this palette of fruits. Harmony and elegance. In the mouth the structure is both fresh and complex. The attack is velvety with a certain sweetness.

On the mid-palate the wine grows and becomes more and more generous. The perception of flesh of ripe red fruit is present from beginning to end. The already delicate tannins are gradually implemented to become straight and silky. The long finish is greedy and creamy, signature of the great wines of Pomerol. After having posed its glass, the impressions of harmony, balance and elegance persist...



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**TOURMALINE**  
Pomerol

PRESSBOOK

**THE WINE ADVOCATE - 91-93**

« The 2015 L'Enclos Tourmaline comes from a one-hectare parcel directly opposite Clinet and owned by Peter Kwok, part of what appears to be his expanding "empire" on the Right Bank. Readers should be aware that this particular vintage includes a new parcel that is close to La Fleur Petrus. Pure Merlot, it has a seductive bouquet with black cherries, blueberry and a touch of truffle that is very well defined. The palate is medium-bodied with fine tannin, intense but not powerful, fine mineralité with subtle black pepper and truffle notes on the long finish. I can see this ageing well, though I want to see more personality articulated once in bottle. » *Neal Martin April 2016*

**JAMES SUCKLING - 98/99**

« This is fabulous with superb concentration of ultra-fine and ripe and bright fruit. Walnuts, blackberry, black truffles and wet earth. Full body. Powerful finish. Amazing tiny production wine in the heart of Pomerol. 1 hectare. 3,000 bottles. 100% merlot. A wine to compete with Le Pin. Watch this estate! » *James Suckling April 2016*

**JEB DUNNUCK - 95**

« From a tiny parcel of Merlot vines next to Clinet and made with the help of Michel Rolland, the 2015 Enclos Tourmaline is an elegant, medium to full-bodied effort offering impressive amounts of blackberry, blueberry and cassis fruits, lots of scorched earth and cholate aromas, as well as a distinct floral character. It's on the palate where this really shines and this ripe, downright sexy beast of a Pomerol maintains a terrific sense of freshness and purity that keeps you coming back to the glass. Count me in as a fan and it should continue to dish out an incredible amount of pleasure for two decades. Tasted twice. » *Jeb Dunnuck November 2017*

**THE WINE CELLAR INSIDER - JEFF LEVE - 96**

« Like an intricately cut garnet, there is a purple inflection in the color, supple in feel with silken tannins and a rich, chocolate-covered, plum finish straight outta Saint-Germain-des-Pres. This beauty should be even better with at least 5 years of age. The wine reached a healthy 14.8% alcohol, but there is no touch of heat, just pure, sweet, delectable fruits. Produced from 100% Merlot and using only micro vinification techniques, the grapes were whole berry fermented and 10% of the stems were retained to give the wine more structure and freshness. The harvest took place from September 22 to October 1. In only three years, Enclos Tourmaline has turned out to be a solid contender amongst the great wines of Pomerol. » *Jeff Leve April 2016*

**ANTONIO GALLONI - 88-91**

« The 2015 Enclos Tourmaline is a 100% old-vine Merlot that emerges from the heart of Peter Kwok's La Patache property in Pomerol. There is no shortage of depth or intensity, yet the 2015 comes across as a bit rough around the edges and also stylistically forced into trying to be something it might not be able to be. Hints of mocha, espresso, black stone fruits and licorice open into the finish. This is a heavily extracted style. » *Antonio Galloni April 2016*

