



Château Tessendey, Fronsac, 2022

AOC Fronsac, Bordeaux, France

PRESENTATION

Château Tessendey has been in the hands of the d'Arfeuille family since 1972. Martine and Paul-Bernard d'Arfeuille started an extensive renovation program of the vineyard and cellars at that time. The d'Arfeuille family are no strangers to the world of wine. Present in the Libournais region since the 18th century, they oversaw the Châteaux Toumalin (Fronsac) and La Pointe (Pomerol) during the 20th century, while also developing a trading activity on the docks of Libourne. Martine d'Arfeuille was also a co-owner of Cheval Blanc, a Premier Grand Cru Classé of Saint-Émilion. She was on the management board until the sale of the estate in 1998.

WINEMAKING

Traditional: 3 to 5 weeks in tank, pre-fermentation maceration, fermentation in temperature-controlled epoxy resin cement tank.

AGEING

15 months in oak barrels (1/3 new barrels, 1/3 one wine, 1/3 two wines).

VARIETALS

Merlot 85%, Cabernet franc 15%

TECHNICAL DATA

Surface area of the vineyard: 8.00 ha

TASTING

Ruby color, sweet nose with notes of ripe fruits, plum and small red fruits. Fresh and elegant wine with young tannins. A long and sweet finish with notes of plum and cherry.

REVIEWS AND AWARDS



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Decanter



93
Jane Anson Inside Bordeaux



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James Suckling



91
Wine Enthusiast

