



CHÂTEAU DE *Tiregand*

PÉCHARMANT

BERGERAC • DORDOGNE

Héritiers Comtesse F. de Saint-Exupéry

Located in the heart of the Pécharmant on south-facing hills just a few kilometers east of Bergerac, Château de Tiregand produces rich, relatively full-bodied reds from Merlot, Cabernet Sauvignon, and Cabernet Franc. These wines have considerable fruit and enough structure to stand up to the richest, most substantial foods, as well as the concentration, tannins, and complexity to improve in cellar. Pécharmant won AOC status in 1992.



The family of Saint-Exupéry has been making wines at Château de Tiregand for well over 300 years and some of the buildings used for aging the wines date back to the 14th century. The beautiful residence, looking out over the Dordogne's right bank from the slopes up-river from Bergerac, was formerly a lordly manor. The estate is said to have been founded in the 13th century by a natural son of England's King Edward III named Edward Tyrgran.

Today, the Château de Tiregand is an estate of 460 hectares (1,150 acres), including land, vines, woods and a riding club. This vineyard is currently managed by François-Xavier de Saint-Exupéry; interestingly, FX is a relative of the late Antoine de Saint-Exupéry, author of "The Little Prince."

The vineyards are planted to Merlot (60%), Cabernet Sauvignon (35%), and Cabernet Franc—5800 vines per hectare in soils of Périgord sand and gravel with sub-soils of clay with ferro-manganese deposits. The estate uses short pruning, debudding, a "green" harvest, and leaf-thinning for average yields of 38 hl/ha. Saint-Exupéry espouses a form of rational agriculture that optimizes vineyard health while protecting the ongoing health of the larger environment.

Grapes are harvested manually and vinification is carried out in open vats, with punching of the cap and careful temperature control; subsequent 25-day maceration "on crust" before transfer into oak for malolactic; lees are stirred in early months, and wines are aged 18 months in oak, half new and lightly toasted with the balance of barrels used only once. Château de Tiregand improves in cellar over the near term and generally hits optimal stride 6-8 years after release.

Quite critically acclaimed, Château de Tiregand just won **Gold Medals** in the 2014 Concours Général Agricole of Paris for both the 2011 Cuvée Grand Millésime and the 2011 Château de Tiregand.

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*Wine Enthusiast on the 2009: **92 points** "A big and dense wine, with tannins that are well integrated into its core of solid black plum and cherry flavors, and a bitter chocolate note that comes from wood aging. With all of its concentration, this wine should age for five years."*

CHÂTEAU DE TIREGAND *Cuvée Grande Millésime*

Thank you for your time and for your interest in Connoisseur wines.