

2022 Maison Mittal Saint-Émilion Grand Cru Classé

Château Tour Perey · Saint-Émilion, Bordeaux · 67% Cabernet Franc, 18% Cabernet Sauvignon, 15% Merlot

| | | | | |
|--------|-------|---------|------|------------------------------------|
| RETAIL | CASES | ALCOHOL | PH | WINEMAKERS |
| \$175 | 100 | 15.1% | 3.63 | Jean-Luc Marteau & Frédéric Ammons |

TASTING NOTES

COLOR Deep ruby with an opaque, masculine core: classical, grounded, unmistakably Right Bank.

NOSE Old-world from the very first breath. Warm tobacco, forest floor, dried herbs, and sous bois form the aromatic spine. As the wine opens, violets, dried strawberry, and a dusting of cocoa emerge.

PALATE Bold, grounded, and unapologetically traditional. Dark fruit leads: black plum, black cherry, wrapped in medium- to large-grained tannins. With aeration, herbal complexity, a touch of sous bois, and a lively acidity keep the palate lifted.

97 **SOMM JOURNAL** Pungent bouquet of earth, bramble, forest floor, tobacco, and cedar. Dry on the finish with good acidity and earthy hints of wet slate.

95 **WINE ENTHUSIAST**

VINEYARD

Château Tour Perey sits at the foot of the Saint-Émilion limestone slopes, where gravel, river deposits, and alluvium mingle with pockets of clay. The 2022 vintage: generous ripeness balanced by freshness, forest-floor complexity, and the tension needed for graceful aging.

WINEMAKING AND ELEVAGE

Each variety was vinified separately then blended to highlight Franc's energy, Merlot's generosity, and Sauvignon's architectural frame. Merlot aged in concrete eggs to preserve purity; Cabernet Franc and Sauvignon in French barriques with calibrated new oak. Unfiltered and unfined.