



EXCLUSIVE

MAISON GINESTET
— DEPUIS 1897 —



Château CHÊNE LIÈGE

Pomerol AOP

The history of Château Chêne-Liège dates back to the 19th century and the consolidation of several plots of land in Pomerol.

The man behind it was Pierre NIARFEIX, who founded it in 1896.

A few years later in 1936, his descendant Marcel NIARFEIX acquired Domaine de la Bastienne, with plots of vines located in the Montagne Saint Émilion appellation next to the commune of Pomerol. The very same year, Château Chêne-Liège was awarded the designation of Premier Grand Cru Classé.

In 1965, André NIARFEIX succeeded Marcel NIARFEIX at the helm of this estate, covering approximately six hectares. He undertook a significant amount of work to improve the estate's technical potential and the quality of its wines.

Between 1966 and 1973, he invested in two other winemaking estates, the first in the Lalande de Pomerol appellation and the second in the Montagne Saint Émilion appellation.

A magnificent family estate, Château Chêne-Liège overlooks 14 hectares of vineyards spread across three appellations. The estate ranges from 7 to 39 metres above sea level.

The vineyards enjoy an exceptional terroir facing due south, which is very favourable to the vines and ensures they receive the ideal amount of sunshine.

The NIARFEIX family's ancestral expertise combines modernity and tradition to ensure that the wine expresses its terroir perfectly.



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Location

Pomerol

Owner

Philippe Niarfex

Vineyard area

2,5 ha

Type of soil

Gravelly soil with clay and dirt iron typical of Pomerol

Grapes varieties

95% Merlot - 5% Cabernet Franc

Winemaking

Manual harvest. Selective sorting.

Vinification in small concrete thermo-regulated tanks

Maturing in barrel during 18-24 months in 45/50% of new barrels.

Tasting notes

The voluptuous side of Pomerol wine emerges in the Chateau Chêne Liège. Plums, black cherries and roasting notes, open in this elegant wine. Soft and very attractive from her earliest youth, with a good acidity and a mineral character, supporting a nice round fruit add the finishing touches to this Pomerol open and irresistible.



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