



### TERROIR

#### MEDALS:

Gilbert & Gaillard 87/100  
James Suckling : 90  
Decanter 85+  
Robert Parker 90  
Concours de Lyon : Silver  
Concours de Bordeaux : Bronze



**WINEGROWER:** Jean-Michel Lapalu.

**AERA UNDER VINE:** 173 ac / 70 ha.

#### LOCATION:

Located in Bégadan a few kilometres from the Gironde estuary. Altitude of 65,6 Ft.

#### SOIL TYPE:

Clay limestone soil with a fractured limestone bedrock enabling the vine roots to deeply penetrate the soil and draw nutrients and water, even during the height of the summer.

#### CLIMATE:

Temperate and oceanic climate: Average temperature of 20°C. Relatively cool in winter, enabling the vegetation to rest, and warm in summer. Ideal for bringing Cabernet Sauvignon to optimal maturity.

Annual rainfall: 750mm

#### HUMAN HANDS:

**Grape varieties:** 60% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc and 3% Petit Verdot.

**Alcohol content:** 13.6% by vol.

**Age of the vines:** Over 40 years old.

**Plantation density:** 8,500 vines / hectare.

**Yield:** 45 hectolitres / hectare.

**VITICULTURE:** Integrated viticulture with natural grass cover and mechanical ploughing of the topsoil.

#### HARVESTING:

Hand harvesting at optimal maturity, controlled by analyses and tastings on every parcel, 2 to 3 times weekly.

#### Date of harvesting:

23 september for the first Merlot, 16 october for the last Cabernet Sauvignon.

#### Method of selection:

Vibrating reception hoppers, manual sorting table for 3 persons and a rolling sorter.

#### VINIFICATION:

Cement and heat-controlled stainless steel tanks. Maceration for 3 to 4 weeks.

#### Type of pressing:

Pneumatic with selection of the first and second press juices.

#### Type of yeast:

Selected yeasts.

#### Temperature:

Average of 25°C.

#### Pumping over:

3 to 4 times daily for 4 days.

#### Malolactic fermentation:

In heat controlled stainless steel tanks.

**Fining:** Egg white or gelatin.

#### MATURING:

In French oak casks for 12 months, 1/3 new casks.

#### BOTTLING:

Estate bottled with filtration (cellulose plate filters).

#### TASTING:

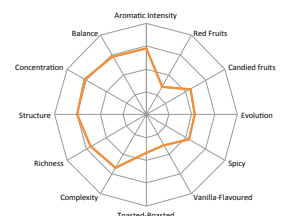
**Colour:** Deep ruby.

**Bouquet:** Fruit notes with a frank and complex woody aroma.

**Palate:** Candied fruit with a good structure and a good balance.

**Pairing:** Meat dishes: grilled, sauce-based or roasted.

### Complex and Filled



**Cellar potential:** 2022-2027

**Ageing potential:** ★ ★ ★ ★