



### TERROIR

#### LOCATION:

Located in Saint-Sauveur next to Pauillac and the forest. North/South exposure. Altitude of 42,65 Ft.

#### SOIL:

Fine gravel top soils on a limestone plateau which serves as an excellent filter. An excellent configuration for vine root development.

#### CLIMATE:

Temperate and oceanic climate. The nearby Gironde River protects the vines from hail during summer storms. Average rainfall: 991 mm

#### HUMAN HANDS:

**Grape varieties:** 50% Merlot, 44% Cabernet Sauvignon, 4% Cabernet Franc, 2% Petit Verdot.

**Alcohol content:** 12.7% by vol.

**Age of the vines:** average of 30 years old.

**WINEGROWER:** Jean-Michel Lapalu.

**AREA UNDER VINE:** 126 ac / 51 ha.

**Plantation density:** 8000 vines / hectare.

**Yield:** 42 hectolitres / hectare.

**VITICULTURE:** Integrated viticulture with controlled grass cover and weeding between the rows, one row in two is laboured.

#### HARVESTING:

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

#### Date of harvesting:

5 October for the first Merlot, 12 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:

Vertical presses 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

#### MATURING:

In stainless steel tank.

#### BOTTLING:

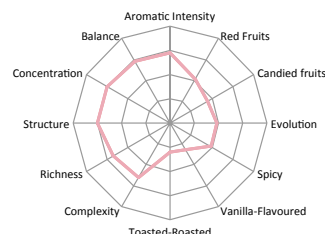
Estate bottled with filtration (cellulose plate filters).

#### TASTING:

Blackberries and fresh fruits showing a smooth sensation of tannins. Pleasant concentration and a good punch of red fruits on the palate. Nice aftertaste with supple tannins and fresh acidity.

**Pairing:** Marries well with roasted meat of beef, cooked with fresh rosemary, garlic and thyme, served with baked parsnips, celery- and parsley root.

### Aromatic & Balanced



**Cellar potential:** 2018-2022

**Ageing potential:** ★ ★