

WINEGROWER: Jean-Michel Lapalu.

AREA UNDER VINE: 37 ac / 15 ha.



TERROIR

LOCATION:

Located in Saint-Sauveur, close to Pauillac and near to a forest.

SOIL:

Plateau with sand and gravel soil on limestone bedrock.

CLIMATE:

Fairly high rainfall in this part of the Haut-Médoc, but the vines grow on very permeable soil that dries quickly. The proximity of the Gironde protects the vines from the risk of hail in summer. Average rainfall: 991 mm

HUMAN HANDS:

Grape varieties: 55% Cabernet Sauvignon 45% Merlot.

Alcoholic content: 13.2% by vol.

Average age of the vines: 20 years.

Plantation density: 8,500 vines/hectare.

Yield: 48 hectolitres/hectare.

VITICULTURE: sustainable, with limited green cover and weed control underneath the vines. The soil is ploughed between every other vine row.

HARVESTING:

Mechanical harvesting when grapes are at just the right degree of ripeness, as determined by taste tests and laboratory analyses two or three times a week.

Date of harvesting:

28th September for the first Merlot, 20th October for the last Cabernet Sauvignon

Method of selection:

Vibrating hopper, manually on a sorting table by 3 people, and on a belt conveyor

VINIFICATION:

In temperature-controlled stainless steel vats Maceration lasting 3-4 weeks, depending on varieties.

Type of pressing:

Vertical winepresses with the first and second pressing kept separate.

Type of yeast:

Cultured yeast.

Fermentation temperature:

Average 25°C.

Pumping over:

3-4 times a day for 4 days.

Malolactic fermentation:

In temperature-controlled stainless steel vats.

Fining:

With egg white.

MATURING:

in French oak barrels for 12 months with 20% new barrels.

BOTTLING:

At the estate with filtering on cellulose sheets.

TASTING

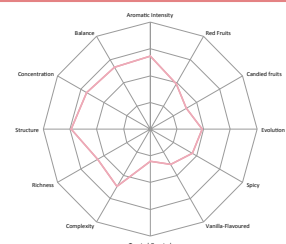
Colour: Deep, vibrant ruby-red.

Bouquet: Expressive, fruity, and with subtle oak.

Palate: Smooth, silky tannin good long aftertaste.

Pairing: Duck, lamb, and white meats.

Aromatic & well-balanced



Cellar potential: 2019-2021

Ageing potential: ★ ★