

MEDALS:

Concours de Bruxelles: silver
Concours de Lyon: silver
Sakura: silver
Concours de Mâcon: Bronze
Decanter Wine Competition:
Commended



CONSULTANT: Cécile Mesure.

WINEGROWER: Benoît Coq.

AREA UNDER VINE: 74 ac / 30 ha.



TERROIR

LOCATION:

Located in Eynesse with southwest facing slopes on hills close to the Dordogne.
Altitude of 262 Ft.

SOIL:

Mixed: clay, silt, and limestone well-balanced and well-drained soil of varying depth.

CLIMATE:

Temperate with an oceanic influence. Proximity to the Dordogne provides a temperate range conducive to good ripening. Average annual rainfall: 971 mm

HUMAN HANDS:

Grape varieties: 80% Merlot and 20% Cabernet Franc.

Plantation density: 3-4,000 vines/hectare.

Yield: 55 hectolitres/hectare.

Alcohol content: 13% by vol.

Average age of the vines: 20 years.

VITICULTURE: Sustainable Rotation by planting grains and pulses in autumn to loosen and naturally enrich the soil (by transforming the atmospheric nitrogen) as well as green pruning (bud pruning, leaf thinning, etc.)

HARVESTING:

Mechanical harvesting with tasting the grapes every other day to target optimum ripeness.

Date of harvesting:

1st to 10th October.

Method of selection:

Careful selection: mechanical sorting removes all matter other than grapes.

VINIFICATION:

Traditional in temperature-controlled stainless steel vats.

Maceration lasting 3-4 weeks.

Type of yeast:

Bordeaux strain

Fermentation temperature:

Gradual rise to 24-30°C.

Pumping over:

3-4 times a day for 4 days.

Malolactic fermentation:

In temperature-controlled stainless steel vats.

MATURING:

In stainless steel and concrete vats for 8-14 months.

BOTTLING:

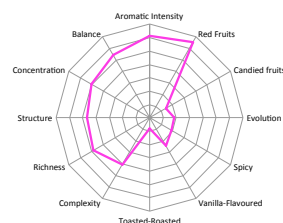
At the estate with filtering.

TASTING

Colour: A rich bouquet of red and black fruit, together with a pepperiness that gives the wine a vibrant nose. The lush fruit notes are dominating, aromas of fresh herbs and a crisp acidity makes it mouth-watering with a savoury touch. Tannins are ripe and the alcohol well integrated.

Pairing: A wine that is easy to drink, easy to like and goes perfectly well with anything coming from the animal kingdom of meats. A great match to the summer barbeque or winter stews.

Fruity and delicious



Callar potential: 2017-2020

Ageing potential: ★ ★