



TERROIR

CONSULTANT: Cécile Mesure.

WINEGROWER: Benoît Coq.

AREA UNDER VINE: 74 ac / 30 ha.

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: 913 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**

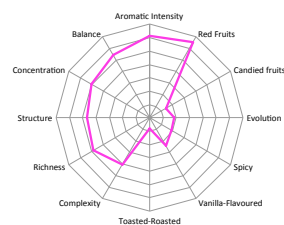
Colour: Ruby-red.

Bouquet: Delicate notes of red fruit.

Palate: Starts out full-bodied and attractive, going on to show fine balance, silky delicate tannin, and beautiful aromatic freshness.

Pairing: Delicatessen meats, red meats, and cheeses.

Fruity and delicious



Callar potential: 2018-2021

Ageing potential: ★ ★