

TERROIR

MEDALS:
Concours de Bordeaux: Gold.



CONSULTANT: Cécile Mesure.

WINEGROWER: Benoît Coq.

AREA UNDER VINE: 19,8 ac / 8 ha.

LOCATION:

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

SOIL:

Deep clay-limestone soil with over 20% clay that naturally limits yields.

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: 100% Merlot.

Alcohol content: 13% by vol.

Average age of the vines: 25 years.

Plantation density: 4,000 vines/hectare.

Yield: 40 hectolitres/hectare.

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, and decompacting.)

HARVESTING:

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

Date of harvesting :

Between the 15th and the 25th september.

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.

Fining: Vegetable protein.

MATURING:

French oak barrels: (1/3 new, 1/3 used for a previous vintage, and 1/3 used for 2 previous vintages) for 12-14 months.

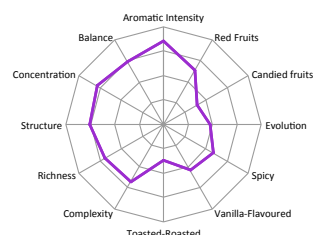
BOTTLING:

At the estate with tangential flow filtration.

 **TASTING**

Concentrated perfumes of spices, berries and a light floral scent of violets. The fruit has a good structure showing plums but even backboneed blue and black berries, giving the wine a good punch. Secondary aromas of fresh eucalyptus and chocolate in the finish, makes the wine a great match with red meats of beef.

Aromatic and generous



Cellar potential: 2019-2021

Ageing potential: ★ ★ ★

Pairing: A flank steak served simply with French fries, a fresh salad and mustard would be a perfect pairing.