



### TERROIR

#### MEDALS:

Wine Spectator: 88-91  
James Suckling: 90  
Wine Enthusiast: 86  
Gault & Millau: 14.5/20  
Concours Mondiale des Vins - Canada: gold  
Concours Mondial de Bruxelles: silver



**WINEGROWER:** Jean-Michel Lapalu.

**AREA UNDER VINE:** 64,2 ac / 26 ha.

#### LOCATION:

Located in Jau-Dignac-et-Loirac at an altitude of 59 Ft. The vineyard overlooks the Gironde Estuary and is situated less than 10 km from the ocean.

#### SOIL:

Garonne gravel from the Quaternary Period.

#### CLIMATE:

Temperate, oceanic climate. This is the vineyard closest to both the Gironde and the Ocean with the least annual precipitation. Average annual rainfall: 822 mm.

#### HUMAN HANDS:

**Grape varieties:** 62% Merlot, 22% Cabernet Sauvignon, 10% Cabernet Franc, and 6% Petit Verdot.

**Alcohol content:** 13.5% by vol.

**Average age of the vines:** 30 years

**Vine density:** 5,500 vines/hectare.

**Yield:** 50 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 carefully timed using laboratory analyses as well as visual and taste tests in every plot 2 or 3 times a week.

#### Date of harvesting:

22nd September for the first Merlot, 10th 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 oak, cement and temperature-controlled stainless steel vats maceration lasting 3-4 weeks.

#### 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 1/3 new barrels.

#### BOTTLING:

At the estate with filtering on cellulose sheets.

### TASTING

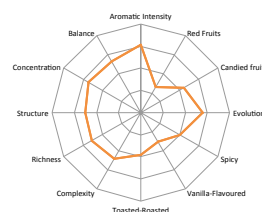
**Colour:** Red brick colour.

**Bouquet:** Spicy with very attractive soft fruit aromas.

**Palate:** Solid, rich, round tannin a fine impression of volume and a beautiful long aftertaste.

**Pairing** Duck, lamb, and white meats.

## Complex and powerful



**Cellar potential:** 2018-2020

**Ageing potential:** ★ ★ ★