

MEDALS:

Wine Spectator : 86-89
Parker : 86
Jancis Robinson : 16
Concours de Macon : Argent



WINEGROWER: Jean-Michel Lapalu.

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



TERROIR

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: 603 mm.

HUMAN HANDS:

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

Alcohol content: 13.6% by vol.

Average age of the vines: 30 years.

Vine density: 5,500 vines/hectare.

Yield: 52 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:

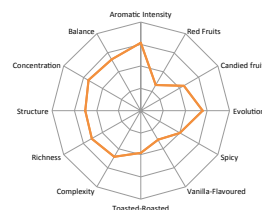
At the estate with filtering on cellulose sheets.

TASTING

Aromatic nose of forest floor, red berries and spices. Ripe and elegant strawberries, fragrant spices like vanilla, clove and cinnamon. On the palate a touch of cigar box and notes of dried fruit give a very long and delicate finish. Soft and silky tannins with balanced alcohol.

Pairing: A great match with lamb shank served with ratatouille and creamed potatoes.

Complex and powerful



Cellar potential: 2020-2022

Ageing potential: ★ ★ ★