

### MEDALS:

Concours de Blaye: Silver  
PARKER: 86



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: 864 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:

23th september for the first Merlot, 16th 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:

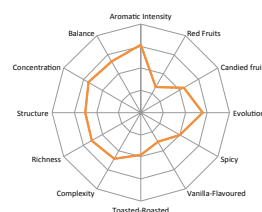
At the estate with filtering on cellulose sheets.

## TASTING

Concentrated black fruit with aromas of fresh green herbs. Secondary aromas go to black cherry jam and strawberries. The fruit fills the palate, some spice, a whiff of cedar, but it is the herbs making the wine mouth-watering. Rich and complex texture with velvety tannins, good acidity and a very long finish.

Great with roasted duck breast served with haricots verts, a thyme sauce and French fries.

## Complex and powerful



**Cellar potential:** 2020-2022

**Ageing potential:** ★ ★ ★