

MEDALS:
Concours des Feminalises: Silver



WINEGROWER: Jean-Michel Lapalu.

AREA UNDER VINE: 52 ac / 21 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: 1080 mm.

HUMAN HANDS:

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

Alcohol content: 12.6% by vol.

Average age of the vines: 30 years.

Vine density: 5,500 vines/hectare.

Yield: 42 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:

15th September for the first Merlot, 25th September 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:

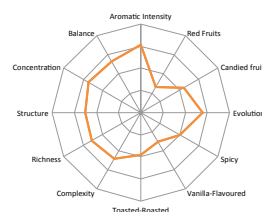
At the estate with filtering on cellulose sheets.

 **TASTING**

Fresh and intense aromas of strawberry jam and cherries on the nose. Rich fruit of strawberries, black currant and its leaves give a long finish with a sweet vanilla spice in the end. Luscious acidity, ripe tannins and balanced alcohol.

Pairing: Pair it with slow cooked venison and Brussels sprouts with a port sauce.

Complex and powerful



Cellar potential: 2021-2023

Ageing potential: ★ ★ ★