

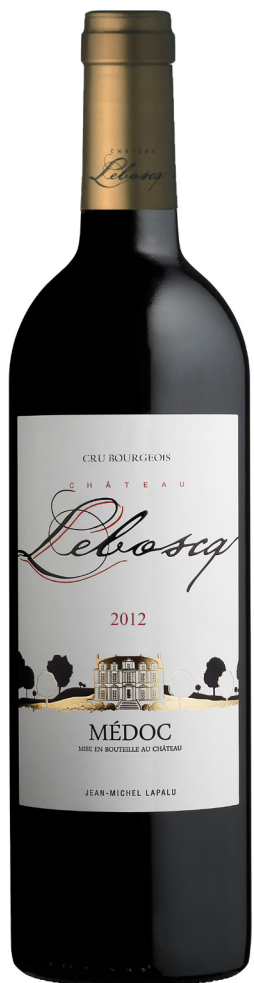
MEDALS:

Parker: 85
Wine Spectator: 87
Le Point: 15.5
Paris International Agricultural Show: gold



WINEGROWER: Jean-Michel Lapalu

AREA UNDER VINE: 12 ac / 30 ha.



TERROIR

LOCATION:

Located in Saint-Christoly on the bank of the Gironde Estuary on an 65,6 Ft gravelly rise.

SOIL:

Deep gravel overlooking the Gironde.

CLIMATE:

Temperate and oceanic climate Mild spring weather, with reduced risk of frost in April-May. The vineyard is always well ventilated by a breeze off the Gironde which keeps the vines extremely healthy. Average annual rainfall: 830 mm.

HUMAN HANDS:

Grape varieties: 48% Cabernet Sauvignon 48% Merlot 4% Cabernet Franc.

Alcohol content: 13.2% by vol.

Average age of the vines: 20 years.

Plantation density: 8,500 vines/hectare.

Yield: 45 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 when grapes are at just the right degree of ripeness, as determined by taste tests and laboratory analyses two or three times a week.

Date of harvesting:

23rd 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 conveyer.

VINIFICATION:

In oak, vats, cement vats, 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:

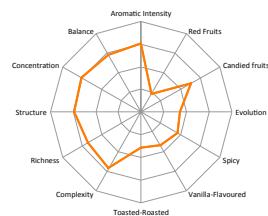
At the estate with filtering on cellulose sheets.

TASTING

Light aromas of forest fruits, but more focus on earthy and woody notes. Cedar comes well through on the palate together with leather and tobacco. An herbaceous touch gives a nice, long finish.

Pairing: The tannins still need some time or a good piece of fat rimmed meat. Entrecôte would be the perfect accompaniment together with a béarnaise sauce and gratinated potatoes.

Complex and powerful



Cellar potential: 2020-2022

Ageing potential: ★ ★ ★