

TERROIR

WINEGROWER: Jean-Michel Lapalu

AREA UNDER VINE: 44 ac / 18 ha.

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: 1037 mm.

HUMAN HANDS:

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

Alcohol content: 12.7% by vol.

Average age of the vines: 20 years.

Plantation density: 8,500 vines/hectare.

Yield: 41 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:

15th september for the first Merlot, 25h eptember 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:

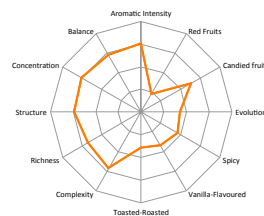
At the estate with filtering on cellulose sheets.

TASTING NOTES:

Tight scent of cool fruit with a hint of fresh strawberry jam, a slight leathery finish on the nose. The dark fruit and berries show vibrantly on the palate, some allspice and tobacco gives depth to the wine.

Pairing: The tannins are structured needing a rich dish of duck breast with a crusty top, served with mushroom gravy and roasted potatoes.

Complex and powerful



Cellar potential: 2021-2023

Ageing potential: ★ ★ ★