



TERROIR

MEDALS:

Rober Parker: 90
Wine Spectator: 85-88
James Suckling: 88-89
Paris International Agricultural Show: Silver
Concours de Blaye: Silver



WINEGROWER: Jean-Michel Lapalu

AREA UNDER VINE: 99 ac / 40 ha.

LOCATION:

Located in Saint-Sauveur, bordering on Pauillac vines located in the south, close to the Gironde and benefiting from a mild microclimate altitude of 49 Ft.

SOIL:

Varied, with clay, gravel, and sand

CLIMATE:

Fairly high rainfall in this part of the Haut-Médoc, but the vines grow on very permeable soil that dries quickly. The proximity of the Gironde protects the vines from the risk of hail in summer. Average rainfall: 802 mm

HUMAN HANDS:

Grape varieties: 75% Cabernet Sauvignon and 25% Merlot

Alcohol by volume: 13.7% by vol.

Average age of the vines: 25 years

Plantation density: 7,500 vines/hectare

Yield: 50 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:

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.

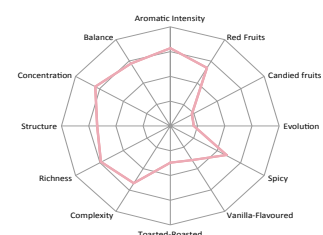
BOTTLING:

At the estate with filtering on cellulose sheets.

TASTING

Delicate scent of red berries, tobacco, spices and dried fruits. Sun-ripened strawberries, boysenberries, cinnamon and a touch of prune and dates. The palate is rich and the aromas of the nose are concentrated, leaving a sweet fruitiness lingering.

Aromatic & well-balanced



Cellar potential: 2020-2025

Ageing potential: ★ ★ ★ ★

Pairing: Balanced alcohol, soft and velvety tannins makes for a wine that will match well with mature hard-cheeses like Comté, Gruyère, Gouda, Parmigiano. Or a classic Sunday roast.