



TERROIR

RATING:

Wine Enthusiast : 88
Wine Spectator : 85-88
Jancis Robinson : 15/20
Robert Parker : 85

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: 589 mm

HUMAN HANDS:

Grape varieties: 75% Cabernet Sauvignon and 25% Merlot

Plantation density: 7,500 vines/hectare

Yield: 50 hectolitres/hectare

Alcohol content: 13% by vol.

Average age of the vines: 25 years

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:

25th September for the first Merlot, 15th 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:

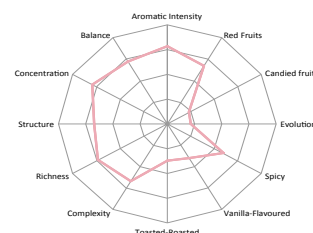
At the estate with filtering on cellulose sheets.

TASTING

Generous aromas of cedar, pencil shavings and forest floor. The secondary nose offers fruit that also shows well on the palate with tangy black currant, plums and some red berries. Sweet liquorice and peppery spice in the finish. Long and balanced aftertaste with silky tannins.

Pairing: Fried grouse breast wrapped in bacon with root vegetables and a red wine sauce will be a good match.

Aromatic & well-balanced



Cellar potential: 2021-2026

Ageing potential: ★ ★ ★ ★