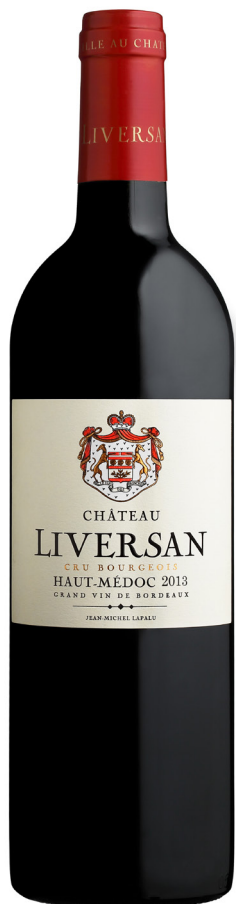


**MEDALS:**  
Concours Bordeaux: Silver



**WINEGROWER:** Jean-Michel Lapalu.

**AREA UNDER VINE:** 126 ac / 51 ha.



### TERROIR

**LOCATION:**

Located in Saint-Sauveur next to Pauillac and the forest. North/South exposure. Altitude of 42,65 Ft.

**SOIL:**

Fine gravel top soils on a limestone plateau which serves as an excellent filter. An excellent configuration for vine root development.

**CLIMATE:**

Temperate and oceanic climate. The nearby Gironde River protects the vines from hail during summer storms. Average rainfall: 1053 mm

**HUMAN HANDS:**

**Grape varieties:** 50% Merlot, 44% Cabernet Sauvignon, 4% Cabernet Franc, 2% Petit Verdot.

**Alcohol content:** 12.7% by vol.

**Age of the vines:** average of 30 years old.

**Plantation density:** 8000 vines / hectare.

**Yield:** 42 hectolitres / hectare.

**VITICULTURE:** Integrated viticulture with controlled grass cover and weeding between the rows, one row in two is laboured.

**HARVESTING:**

Hand harvesting at optimal maturity, controlled by analyses and tastings on every parcel, 2 to 3 times weekly.

**Date of harvesting:**

15 September for the first Merlot, 25 September for the last Cabernet Sauvignon.

**Method of selection:**

Vibrating reception hoppers, manual sorting table for 3 persons and a rolling sorter.

**VINIFICATION:**

Wooden, cement and heat controlled stainless steel tanks. Maceration for 3 to 4 weeks.

**Type of pressing:**

Vertical presses with selection of the first and second press juices.

**Type of yeast:**

Selected yeasts.

**Temperature:**

Average of 25°C.

**Pumping over:**

3 to 4 times daily for 4 days.

**Malolactic fermentation:**

In heat controlled stainless steel tanks.

**Fining:** Egg white

**MATURING:**

In French oak casks for 12 months, 1/3 new casks.

**BOTTLING:**

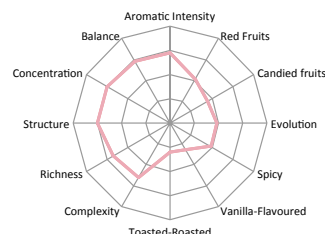
Estate bottled with filtration (cellulose plate filters).

**TASTING:**

Black cherries, blackberries and sweet plums showing a light spicy touch. Good concentration and a good punch of strawberries on the palate. Hints of bitter chocolate and leather in the finish. Long aftertaste with supple tannins and fresh acidity.

**Pairing:** Marries well with roasted meat of either lamb or beef, cooked with fresh rosemary, garlic and thyme, served with baked parsnips, celery- and parsley root.

### Aromatic & Balanced



**Cellar potential:** 2021-2023

**Ageing potential:** ★ ★ ★