

**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: 904 mm

**HUMAN HANDS:**

**Grape varieties:** 50 % Cabernet Sauvignon, 50 % Merlot.

**Alcohol content:** 13,5% by vol.

**Age of the vines:** 45 years old.

**Plantation density:** 7000 vines / hectare.

**Yield:** 40 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:**

25 september.

**Method of selection:**

Mechanical sorting.

**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 new oak barrels for 21 months.

**BOTTLING:**

Estate bottled with filtration (cellulose plate filters).



**TASTING:**

**Colour:** Bright and dense red color.

**Bouquet:** Expressive with a nice complexity.

**Palate:** Silky tannins, smoothness, finesse and elegance.

**Pairing:** Grilled red meats, veal stew or braised beef.