

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: 802 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:

26 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: Deep red with orange notes.

Bouquet: Complex with burnt notes with roasting and vanilla flavors.

Palate: Dense tannins with great sweetness, the attack is frank.

Pairing: Local dishes, stew, meat.