

WINEGROWER: Jean-Michel Lapalu.

AERA UNDER VINE: 9 ac / 4 ha.



TERROIR

LOCATION:

Located in Bégadan a few kilometres from the Gironde estuary. Altitude of 65,6 Ft.

SOIL:

Clay limestone soil with a fractured limestone bedrock enabling the vine roots to deeply penetrate the soil and draw nutrients and water, even during the height of the summer.

CLIMATE:

Temperate and oceanic climate: Average temperature of 20°C. Relatively cool in winter, enabling the vegetation to rest, and warm in summer. Ideal for bringing Cabernet Sauvignon to optimal maturity.

Annual rainfall: 783mm

HUMAN HANDS:

Grape varieties: 60 % Cabernet Sauvignon, 40 % Merlot

Plantation density: 8,500 vines / hectare.
Yield: 40 hectolitres / hectare.

Alcohol content: 13.5% by vol.

Age of the vines: Over 40 years old.

VITICULTURE: Integrated viticulture with natural grass cover and mechanical ploughing of the topsoil.

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:

Mechanique sorting and manual sorting.

VINIFICATION:

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

Type of pressing:

Pneumatic 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 24 months, 100% new casks, coming from 8 selected coopers. Medium to heavy roasting.

BOTTLING:

Estate bottled with filtration (cellulose plate filters).

TASTING:

Colour: With a lighter red color.

Bouquet: With notes of vanilla, coffee and candied fruit.

Palate: Sweetest tannins with a feeling of smoothness. Beautiful length.

Pairing: Meat, sauce dishes and soft cheeses.