

**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 Caberner Sauvignon to optimal maturity.

Annual rainfall: 823mm

### **HUMAN HANDS:**

**Grape varieties:** 60 % Cabernet Sauvignon, 40 % Merlot

**Alcohol content:** 13.5% by vol.

**Age of the vines:** Over 40 years old.

**Plantation density:** 8,500 vines / hectare.

**Yield:** 40 hectolitres / hectare.

**VITICULTURE:** Integrated viticulture with natural grass cover and mechanical ploughing of the top soil.

### **HARVESTING:**

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

### **Date of harvesting:**

12 of october.

### **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. From medium to heavy roasting.

### **BOTTLING:**

Estate bottled with filtration (cellulose plate filters).

## TASTING:

**Colour:** Deep garnet.

**Bouquet:** Fruity with an empyreumatic expression with notes of vanilla and cedar.

**Palate:** Beautiful freshness in the mouth, tannins still evolving.

**Pairing:** Meat, sauce dishes and soft cheeses.