

WINEGROWER: Jean-Michel Lapalu.

AERA UNDER VINE: 173 ac / 70 ha.



TERROIR

LOCATION:

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

SOIL TYPE:

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: 1028mm

HUMAN HANDS:

Grape varieties: 60% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc and 3% Petit Verdot.

Alcohol content: 12,5% by vol.

Age of the vines: 40 years old.

Plantation density: 8,500 vines / hectare.

Yield: 50 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:

28 september.

Method of selection:

Hand & Mechanical sorting

VINIFICATION:

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:

2 times daily for 10 days.

Malolactic fermentation:

In heat controlled stainless steel tanks.

Fining: Egg white or gelatin

MATURING:

In stainless steel tank.

BOTTLING:

Estate bottled with filtration (cellulose plate filters).



TASTING:

Colour: Grenat.

Bouquet: Fruity and slightly woody.

Palate: Round and seductive.