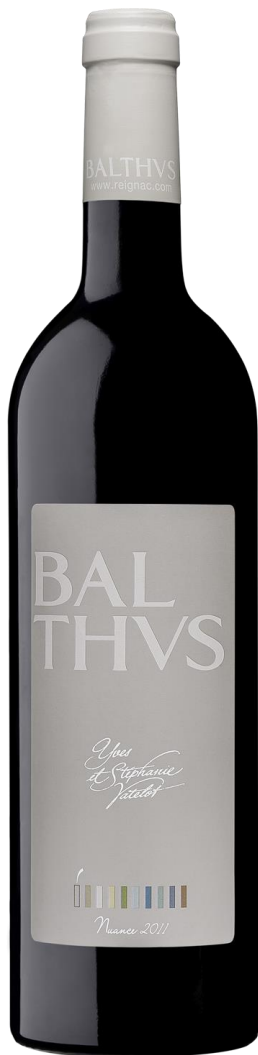


# CHÂTEAU DE REIGNAC



## BALTHUS 2021

<u>Owners :</u>	Yves et Stéphanie VATELOT
<u>œnologue :</u>	Michel Rolland
<u>Soils :</u>	high gravel density
<u>Surface</u>	2 Ha
<u>Harvest date:</u>	September 29 <sup>th</sup>
<u>Yield :</u>	30 Hl/ Ha



<u>Grape variety</u>	100% Merlot
<u>Average age of vines</u>	30 years
<u>Density</u>	6 660 Vines/Ha

### Viticulture

Spring de-budding,  
Thinning out leaves manually,  
Leaf removal on east facing side,  
Green harvest in two times,  
Hand picking into small baskets, double sorting both before and after destemming.

### Vinification

- Cold maceration (6°C) for 7 days prior to fermentation. Integral
- Vinification in new oak barrel - Fermentation in new oak barrels using the patented Vatelot method with skin and seeds, including post-fermentation maceration for 5 weeks.
- The wine is then run off in barrel for malolactic fermentation.

### Ageing

100% new oak barrels, stirring the lees in the barrels stacked using the Oxoline system for up to 18<sup>th</sup> months.  
Coopers: Garonnaise.

### Wines elaborate at the winery:

- (1) **Grand Vin de REIGNAC** (2/3 of the production)
- (2) **BALTHUS** (limited quantity)
- (3) **Chateau de REIGNAC** (our 2<sup>nd</sup> win)
- (4) **REIGNAC** white
- (5) **R de REIGNAC** 1<sup>st</sup> production 2020