

TECHNICAL SHEET Château de PRESSAC 2021
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**Vineyard :**

- **Total surface area** : 41.5 ha
- **Surface area in production in 2019** : 32.3798 ha
- **2021 production** : 1 094 hl

Sustainable culture, sexual confusion, ploughing of the soil, debudding, deleafing, thinning out of the vines.

**Date of picking in 2021 :**

- **Malbecs (Noir de Pressac)** : 04/10
- **Merlots** : from 01/10 to 12/10
- **Cabernets-Francs** : 13/10
- **Cabernets-Sauvignons** : 18/10
- **Carmenères** : 18/10

Picking by hand in small crades, double sorting (vibrating table, Tribaie (density) and Qualibaie (size)), gravitationnal filing, « remontages doux » (smooth pumping over) and/or « délestages » (rack and return), long vating (18 to 21 days in 2021), malolactic fermentation partly made in new barrels.

**2021 vintage production :**

- **Château de Pressac - Saint Emilion Grand Cru Classé (first wine) :**

**Anticipated blend :**

- 73 % Merlot
- 17 % Cabernet-Franc
- 7 % Cabernet-Sauvignon
- 2 % Carménère
- 1 % Malbec (Noir de Pressac)

**Quantity** : around 70 000 bottles (5 833 cases)

**Ageing 16 to 18 months** : 95 % in barrels (50 % new) (225 L and 500 L) and 5 % in amphorae

- **Château Tour de PRESSAC - Saint Emilion Grand Cru (second wine)**

**Anticipated blend :**

- 85 % Merlot
- 5 % cabenet franc
- 5 % Malbec (Noir de Pressac)
- 4 % cabernet sauvignon
- 1 % carmenère

**Quantity** : around 60 000 bottles (5 000 cases)

**Ageing 16 to 18 months** : 60 % in barrels and 40 % in vats

- **La Rose de Lisse - Saint Emilion Grand Cru (3ème vin)**

**Anticipated blend** : 100 % Merlot

**Quantity** : around 10 000 bottles (833 cases)

- **La Rosée du Château de Pressac - Bordeaux Rosé**

**Vinified in 500 liters acacia barrels**

**Quantity** : 2 000 bottles

JEAN-FRANÇOIS ET DOMINIQUE QUENIN