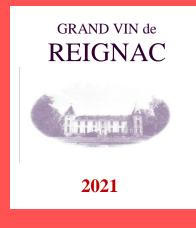
REIGNAC



<u>Owners</u> :	Yves et Stéphanie VATELOT
<u>CEnologue</u> :	Michel Rolland
<u>Soils :</u>	Clay and Gravel rises
Vineyards area:	45 Hectares
<u>Harvest date :</u>	September 29 th to October 20 th
<u>Yield:</u>	27 hl/ ha



2021 Blending:

65% Merlot 10% Cabernet Franc 25% Cabernet Sauvignon

Average age of vines Density 40 years 6 660 Vines per hectares.

Viticulture : Spring de-budding, Thinning out leaves manually, Leaf removal on east facing side, Green harvest in two times, Rigorous harvesting, double sorting both before and after destemming.

Vinification

Since 2020 6 small truncated inverted stainless-steel tanks from 78hl to 98hl, allowing us to enhance our terroir quality and small thermos-regulated stainless-steel vatsvinification lot by lot and grape variety by grape after cold maceration.

<u>Ageing</u> Aged 100% in French oak barrels For up to 16 months.

<u>Various coopers</u>: Bordelaise, Garonnaise, Boutes, Nadalié, Saint Martin, Brive tonneliers, Orion & Saury.

<u>Wines elaborate at the winery:</u> (1)**Grand Vin de REIGNAC** (2/3 of the production) (2)**BALTHUS** (limited quantity) (3)**Chateau de REIGNAC** (our 2nd win) (4)**REIGNAC** white (5)**R de REIGNAC** since 2020



38 chemin.de Reignac-33450 St Loubes France Tel: +33(0)5 56 20 41 05 <u>info@reignac.com</u> - <u>www.reignac.com</u>

