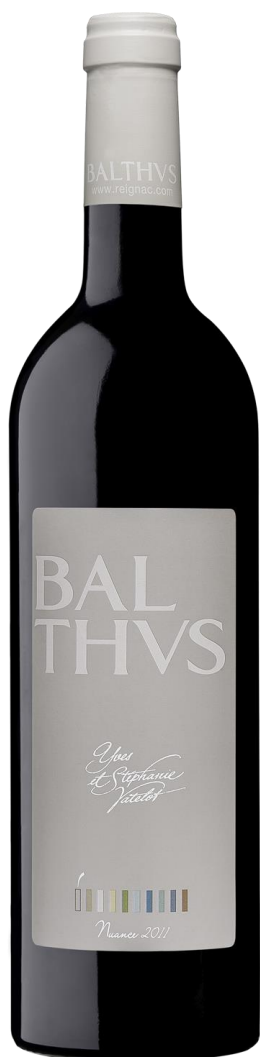


CHÂTEAU DE REIGNAC



BALTHUS
2022

<u>Owners :</u>	Yves et Stéphanie VATELOT
<u>Oenologue :</u>	Michel Rolland
<u>Soils :</u>	high gravel density
<u>Surface</u>	4 Ha
<u>Harvest date:</u>	September 6 th & 19 th
<u>Yield :</u>	23 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 18th 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 2nd win)
- (4) **REIGNAC** white
- (5) **R de REIGNAC** 1st production 2020

CHÂTEAU DE
REIGNAC

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