Château Lestage Simon is located in the southern part of the Médoc, in the village of Saint-Seurin-de-Cadourne.

Situated alongside the prestigious appellations of Pauillac and Saint-Estèphe, this terroir is one of those with which nature has been more than generous. The estate extends over plots of deep gravel beds close to the Gironde. The vineyard is broken up into smaller islets, each with its own characteristics and different maturity dates. Since the 2010 vintage, Château Lestage-Simon has relied on the expert advice of Michel Rolland and his team, which intervenes at the key stages of the whole cycle.



CHÂTEAU LESTAGE SIMON HAUT-MÉDOC AOP

THE ESTATE

OWNER Helfrich Family

CONSULTANT Julien Viaud, Rolland & Associés

TECHNICAL MANAGER Vincent Cachau

EXPLOITATION MANAGER Benoît De Malleray

CULTIVATION

Château Lestage Simon is certified **HVE3** (High Environmental Value Level 3) since the 2018 vintage.

THE VINEYARD

SURFACE AREA **36** Ha

PRODUCTION SURFACE AREA **31** Ha

GRAPE VARIETIES
77% Merlot
15% Petit Verdot
8% Cabernet-Sauvignon

AVERAGE DENSITY 6666 vines/Ha

AVERAGE AGE OF THE VINES

18 years

SOIL Clay-limestone, gravelly-clay and sandy-clay. Upper Eocene limestone subsoil and clayey gravel.

VINIFICATION, AGEING & BLEND

VINIFICATION

Plot selection. Traditional vinification with reasoned extraction and maceration in thermo-regulated stainless steel vats.

AGEING

12 months in oak barrels, 50% new - 50% one year BLEND

77% Merlot, 15% Petit Verdot, 8% Cabernet-Sauvignon

PRODUCTION

HARVEST

Sorted mechanical, from 21/09/2022 to 14/10/2022

Yield: 20 hl/Ha

Production: 35 000 bt

CLIMATE CONDITIONS

The 2022 growing year began with a relatively mild winter. Then, drought and mild temperatures set the tone for this exceptional vintage in many ways, resulting in a median bud break. The mildness of the spring combined with some welcome wet periods moved the vintage from median to early. The flowering, favored by good conditions, was rapid. Then, heat waves followed one another, with effects partly attenuated by some saving rains at the end of June (which were unfortunately accompanied by a particularly violent episode of hail) and mid-August. The veraison, slowed down in some places, lasted until the first decade of August. But this was without counting on the capacity of the vines to adapt, which drew on their water reserves, limiting the hydric stress. The various vineyard jobs and the involvement of the teams allowed to deal with this unusual year.

At Château Lestage Simon, the first Merlots are harvested on September 21.

ELFRICH

ANTHOCYANINS 700mg

ALCOHOL

14,5% vol

PH

3,75

TECHNICAL DATA

3,5g/L

IPT

100

TOTAL ACIDITY