



VIGNOBLE

PAS DE L'ANE

Saint-Emilion Grand Cru



Château Pas De L'Ane

Appellation SAINT EMILION GRAND CRU

Grape varieties 55% merlot / 45% cabernet franc

Average age of the vines 45 years old

Production between 10,000 and 12,000 bottles/year

Soil Profile

- 1ha in Saint Etienne de Lisse, clayey sand and iron dirt located at 70 meters high.
- 2,2 ha in Saint Etienne de Lisse, clayey sand on limestone rock (limestone of Saint-Emilion) located at 90 meters high.

Viticulture

Grape vines are pruned to gradually renew trunks and cordons and to develop the fruiting wood close to the trunk. Before the planting row middles are grassed over at all times to limit the use of grass killers. Single Guyot and Double Guyot pruning are carried out on the vines. Choosing the best pruning method depends on vigor, disbudding, thinning out, leaf stripping and green harvesting to control yields and on manual grape sorting on the vine before picking to optimize the grape quality.

Harvest

The selected grapes are harvested by hand, stored in small crates (to avoid crushing) and tipped into truck to limit sun and heat exposure. Grapes are stored in a refrigerated truck (3°) during 24 hours. The goal is to lower the fruit temperature to 6-8°. The grapes are then carefully checked on a sorting table before being placed in vats.

Winemaking

Vinification in wooden vats and thermo-regulated vats. A 3-to-5-day pre-fermentation maceration (cold soaking) for a better color extraction (below 10 °), a 1-week alcoholic fermentation, a 2-week vatting period. Malolactic fermentation. A 15-month ageing in new casks (oak from Chênes de l'Allier, Seguin Moreau and Quintessence) in air-conditioned wineries with a humidity-control system.