

# Château ROYLLAND

Saint-Emilion Grand Cru

2022



## TECHNICAL DATA

- **Appellation:** Saint-Emilion Grand Cru
- **Commune:** Saint-Emilion
- **Surface area:** 5 hectares (12 acres)
- **Soil :** silty-clay and sandy-clay
- **Age :** 15 years
- **Density:** 5,500 to 6,000 vines per hectare
- **Yield:** 15 hectolitres per hectare
- **Grape composition:** 88% Merlot & 12% Cabernet Franc
- **Harvesting dates:** from 14th to 19<sup>th</sup> of september
- **Consultant:** François Despagne & Julien BIELLE
- **Blend:** 80% Merlot & 20% Cabernet Franc
- **Production:**
- **Bottling:**

Located within the old parish of Mazerat, Château ROYLLAND is the immediate neighbour of some of Saint-Emilion's greatest growths, such as Château ANGELUS, Château BERLIQUET, Château MATRAS, Château CANON, Château QUINTUS and Château BEAUSEJOUR HDL.

Château ROYLLAND is an ancient estate, whose name is derived from "La lande du Roy", which dates back to the time of Eleanor of Aquitaine.

**VINEYARD PRACTICES:** A natural grass cover-crop is grown between the rows, while directly under the vines the soil is ploughed. The vineyard is managed according to integrated sustainable farming rules (*la lutte raisonnée*), while vine canopy work is carried out by a specially-recruited vineyard team, trained by the estate and with a thorough knowledge of the vineyard. This team also manages the harvesting crew, ensuring that the fruit is carefully sorted on the vines prior to picking. The bunches are picked in small crates and conveyed to the cellars, where they are de-stemmed and then sorted by an automatic densimetric sorting machine. A final manual sorting then follows, before the berries are transferred into vat.

**VINIFICATION & AGEING:** During the vinification, which is done in small temperature-controlled concrete vats, extraction protocols based on light pump-overs are carried out, in order to preserve fruit aromas and obtain soft, fine tannins. The vatting time is between 20 and 24 days. The wine of Château ROYLLAND is then aged for 12 months in barrels, 40% of which were new for the 2022 vintage.