Originally a seigneury, otherwise called "noble house", the history of Château Saint-Robert, located in Pujols-sur-Ciron, is old. In 1686, Jean Duroy, King's Counsellor at the Court of the Parliament of Guyenne, acquired the estate from his mother, Lady Anne Robert, the so-called Lady of Saint-Robert, to whom it owes its name. It was over the course of the 19th century - under the aegis of its new owner, M. Poncet-Deville Jeune, who largely contributed to the improvement of the vineyard - that the Domaine became a winegrowing renowned Château. Château Saint-Robert produces both white wines and red wines that combine elegance and aromatic delicacy. The Poncet-Deville Cuvée, named in honour of its previous owner, is made from the best parcels and oldest vines of Château Saint-Robert.



CHÂTEAU SAINT-ROBERT CUVÉE PONCET-DEVILLE **GRAVES BLANC AOP**

THE ESTATE

OWNER Helfrich Family

TECHNICAL MANAGER Vincent Cachau

EXPLOITATION MANAGER Pietro Pastore

CULTIVATION

Château Saint-Robert Poncet-Deville is certified HVE3 (High Environmental Value Level 3) since the 2019 vintage and Organic since the 2014 vintage.

THE VINEYARD

SURFACE AREA 17 Ha

PRODUCTION SURFACE AREA **13** Ha

GRAPE VARIETIES 63% Sauvignon Blanc 37% Sémillon

AVERAGE DENSITY 7142 vines/Ha

AVERAGE AGE OF THE VINES 21 years

SOIL Clayey sands. Subsoil from the Oligocene Period, starfish starfish limestone plateau covered with clayey-gravelly sands.

Heamille ELFRICH

VINIFICATION, AGEING & BLEND

VINIFICATION

Rigorous plot selection. Traditional Bordeaux vinification in barrels.

9 months in oak barrels on fine lees, 30% new - 70% one year **BLEND**

90% Sauvignon Blanc, 10% Sémillon

PRODUCTION

HARVEST

Hand-picked, from 22/08/2022 to 02/09/2022

Yield: 40 hl/Ha Production: 16 000 bt

CLIMATE CONDITIONS

2022 was characterised by a relatively dry and mild winter, leading to a median bud break at the end of March. As the frost, at the beginning of April, occurred very early in the cycle, the secondary buds developed rapidly. The spring, also mild and dry, favored the growth, making the vintage median to early. Flowering was fast, observed from the end of May, while post-flowering was more uneven. The summer was punctuated by recurrent periods of hot temperatures, up to 4 degrees above seasonal norms. The veraison, slowed down in some places, lasted until the first decade of August. Despite these extraordinary conditions, the sanitary state of the vineyard is excellent. The various vineyard jobs (debudding, adapted leaf removal, soil preparation) and the expertise of the teams allowed to deal with this unusual year.

TECHNICAL DATA

ALCOHOL 13,5% vol

TOTAL ACIDITY 4g/L

PH 3.6

> **CRUS & DOMAINES** de FRANCE