



TECHNICAL SHEET

VINEYARD

Appellation : Montagne Saint Emilion
Surface area : 5.60 hectares
Soil : clay-calcareous, clay-sandy
Subsoil : clayey oniron dross
Grape varieties : 75% Merlot, 25% Cabernet franc
Average age of vines : 42 years
Density of plantation : 5 800 vines / ha
Pruning : yields under control - "Guyot double" and disbudding
Vineyard management : grass-cover, manual leaf thinning
limited yields by disbudding and green harvesting
Harvest : picking by hand and selective sorting

VINIFICATION – AGEING PROCESS

Vats : small temperature-controlled stainless steel vats 60 to 80hl
Vinification :

- pre-fermentation maceration in cold conditions
- smooth extraction by pumping over and manual punching down the cap
- temperature-controlled by thermoregulation system

Alcoholic fermentation and maceration time : 28-30 days
Malolactic fermentation : 35% in oak barrels, 65% in vats
Ageing : 12/16 months in center France fine oak barrels
50% new barrels, 25% one year barrels, 25% from vats
Bottling : "au Château"
Average production : 32/35000 bottles
Wine maker : Grégory NAULET
Consulting oenologist : Hubert de BOÛARD DE LAFOREST



VINTAGE 2022

Yield : 45hl/ha
Vintage production : 32 000 bottles
Alcoholic degree: 14.4°
Sample blend : 80% Merlot, 20% Cabernet franc