



Established: Separated from Château Figeac in 1879, the estate is located between Château Cheval Blanc and Château Figeac on Pomerol border.

Owner: Otto Rettenmaier family

Director: Pierre Blois

Consultant: SARL Derenoncourt – Julien Lavenu

VINEYARD

Surface: 14.6 hectares

Soil: Gravel and sand on a substratum of clay

Method: Principally biodynamic technics since 1997

Average age of the vines: 35 year

Method: The vineyard has been driven ecologically from 1997 with mainly the use of organic and biodynamic farming methods. In fact, we use not only herbal teas but also preparations such as the 500 and 501 that contribute to a better balance of the plant in its ecosystem. Cereals are sown in the inter-rows during the off-season in order to feed and strengthen the soil structure and thus to limit erosion.



VINIFICATION

Type of tank: Stainless-steel tanks and wooden vats under temperature control

Method: After a meticulous sorting, the grape are destemmed. The berries, without being crushed, are transferred by conveyer belts in tanks of small capacities.

A soft extraction by punching down is practiced on all tanks. Maceration and fermentation last approximately one month.

The wine is aging in barrels 50 % of them are new.

Filtration and clarification are done if necessary.

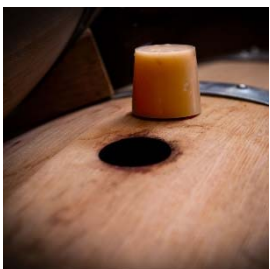


HARVEST 2021

Weather forecast 2021: Spring started with a long period of frost (9 nights between March 20 and April 16). This year we had two mobile wind turbines that helped us to fight against this cold. Nevertheless, this long period of frost has limited the outings and therefore impacted the yield.

The beginning of the rather wet summer did not leave us any respite with the appearance of mildew. Finally, the months of August and especially September were drier and sunnier.

The Harvest: The harvest took place with favourable weather. An important sorting with the help of a density bath allowed us to have grapes suitable for delicate and elegant wines.



Three words to define the vintage

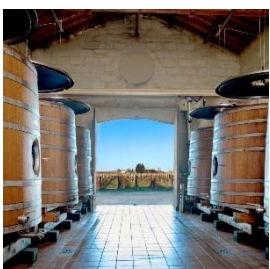
DELICACY, ELEGANCE AND PLEASURE

Date of the harvest: from September the 28th to October the 8th 2021

Yield: 15hl/ha - Selected 130 hl, equalling 16 800 bottles

Variety in the blend: 60% Merlot- 40% Cabernet Franc

Degree: 13%vol



Terre de Vins

“...Une certaine finesse se devine au premier nez, signé par l’élégance et la distinction ...”

93-94/100

THE WINE CELLAR INSIDER

“... Medium-bodied, soft, vibrant red fruits...”

93-94/100

www.bxtotal.com

RENÉ GABRIEL'S ULTIMATIVE BORDEAUX-WEB-NAVIGATION

“... Eleganter, feiner, fruchtiger Gaumen mit cremiger, süßer Frucht, feinem Tannin, dichter Struktur, vielfältiger, süßer Aromatik, langer, aromatischer ...”

18/20

tastingbook

“... medium bodied with very good length, finefruit, toasting and discreet spiciness...”

93/100

LA REVUE DU VIN DE FRANCE

“... Les tanins croustillants offrent de la gourmandise à un ensemble pur, fondu et raffiné...”

91-92/100

JAMES SUCKLING.COM

“... Medium-bodied with silky tannins. Savory and succulent ...”

91-92/100

BERNARD BURTSCHY

94-95/100



Decanter

“... Gorgeous aromas of perfumed, black fruit chocolates so aromatic. Ripe, rich, concentrated, intense and lively, this has a good depth of flavour, nothing too much, the soft acidity almost in the background while the bramble and summer berry fruits and liquorice-laced tannins do the talking. ...”

90/100

B MY BORDEAUX BY CHRISTER BYKLUM

“... Fresh acidity, ripe tannins, dark fruits, anise, spices, liquorice, long finish...”

89-91/100



“...it's medium-bodied, seamless and charming, with melting tannins and an elegant, giving profile...”

89-91+/100

BETTANE & DESSEAUME

92 93/100

vinous

ANTONIO GALLONI

“... There's lovely precision and fine balance here...”

90 92/100

Yves Beck

“... En bouche le vin est fin, équilibré et doté de tannins parfaitement intégrés...”

91 92/100