

# Vintage 2020



**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.



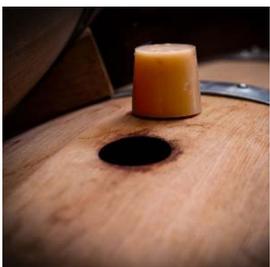
## HARVEST 2019

**Weather forecast 2019:** After a very rainy autumn, winter is particularly mild, with normal precipitation. Mild temperatures have led to a rapid warming of the soil. Bud breaking is then rather early. Two frost episodes occur in April and May without major damage.

The summer is dry and particularly hot. New records will be set with temperatures approaching 40°C in July. Stormy rains in August will limit the water stress. The harvest takes place with rather summer temperatures.

**The vineyard:** The 2020 season is set to come with high mildew pressure. Tighter treatment rates have limited the expression of symptoms of the disease.

2020 vintage is officially in the 3<sup>rd</sup> year of conversion to the organic certification.



**The cellar:** 2020 is a new harvest reception with an additional sorting step. It is also a denser wine with silky tannins.

## Three words to define our wine policy

### HUMILITY, RESPECT AND COMPLEXITY

**Date of the harvest:** from September the 15<sup>th</sup> to September the 30<sup>th</sup> 2020

**Yield:** 28hl/ha - Selected 240 hl, equalling 32 000 bottles

**Variety in the blend:** 65% Merlot- 35% Cabernet Franc

**Degree:** 14.5%vol

