

Vintage 2018



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

Owner: Otto Rettenmaier

Director: Pierre Blois

Consultant: SARL Derenoncourt – Julien Lavenu

VINEYARD

Surface: 14.6 hectares

Soil: Gravel and sand on a substratum of clay

Average age of the vines: 35 year

Method: The vineyard has been driven ecologically for nearly 20 years with 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.

A stripping accompanied by a cleaning (light green harvests) allows the clusters to reach optimal maturity while preserving the freshness of the fruit.



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 2018

Date of the harvest:

- Merlot: 24 - 28 September 2018

- Cabernet Franc: 1 - 3 October 2018

Yield: 35hl/ha

Selected 337 hl, equalling 45 000 bottles

Variety in the blend:

70% Merlot- 30% Cabernet Franc

Degree: 14.5%vol

