

Vintage 2019



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 classic autumn, winter is particularly dry, with a water deficit of 60%. The particularly high temperatures in February and March allow for rapid warming of the soil. The bud break is then rather early. Fresh spring slows the growth and the precocity is lost to the flower. Summer is dry and particularly hot. Records are registered with temperatures approaching 40C in July. Life-saving rains on July 25 will limit water stress. The harvest takes place before the arrival of the frequent rains in mid-October.

The vineyard: During summer, a leaf stripping on the rising sun side linked with a light green harvests have allowed the fruit to reach optimal ripeness while preserving its freshness. 2019 vintage is officially in the 2nd year of conversion to the organic certification.

The cellar: Last year, our barrel cellar has been renovated for even more precision during the ageing process. Besides the traditional French oak barrels we have now included 400 litres barrels and amphora as ageing vessels, aiming to intensify the finesse and expression of the fruit.

Four essential words to define our 2019 vintage:

FRESHNESS - ELEGANCE - LUMINOSITY – INTENSITY

Date of the harvest: from September the 20th to October the 3rd 2019

Yield: 37hl/ha - Selected 290 hl, equalling 39 000 bottles

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

Degree: 14.5%vol

