

# Vintage 2021



**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.

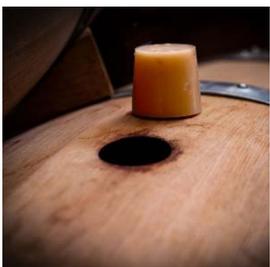


## HARVEST 2021

**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. The yield is particularly low.



## Three words to define the vintage

### DELICACY, ELEGANCE AND PLEASURE

**Date of the harvest:** from September the 28<sup>th</sup> to October the 8<sup>th</sup> 2021

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

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

**Degree:** 13%vol

