





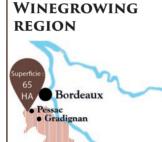
# 2021 VINTAGE

APPELLATION: PESSAC-LÉOGNAN

### HISTORY

Château Pape Clément is one of the oldest Grands Crus in Bordeaux. It takes its name from Pope Clement V, the archbishop of Bordeaux who was elected pope in 1305. Originally named Bertrand de Goth, it was he who planted the chateau's first vines in the 13th century. The estate can take pride in having produced wine on the same land for over seven centuries.





# PLANTING DENSITY

7,700 vines /ha

# **AGE OF THE VINES**

28 years

## **SOIL TYPE**

Pyrenean clayey gravel from the late Pliocene epoch and Quaternary period.

# **GRAPE VARITIES PLANTED** Cabernet Sauvignor Cabernet Franc

## **HARVEST DATES:**

AOC Pessac Léognan

From 28th Sept. to 14th Oct., 2021

# CONSULTANT OENOLOGIST:

Michel Rolland

# **BOTTLING:**

Summer 2023

#### **GROWING SEASON**



\*Winter: Warm and wet.

Spring: Chilly and rainy with some frost.

Summer : Chilly and wet.

# **2021 BLEND** 60% Merlot



#### **VINEYARD MANAGEMENT**

- Micro-plot management.
- Controlled grass cover, animal-drawn ploughing under the vines.
- Sustainable pest and disease management.
- Bud and lateral shoot removal, green harvesting.
- Manual harvest into small crates.



#### WINEMAKING

- Initial sorting in the vines.
- Manual sorting of the clusters.
- Optical sorting of the berries.
- Gravity-flow into wooden and stainless steel vats, various sizes from 25 to 70 hectolitres
- Prefermentation maceration at 8°C.
- Punching down entirely by hand.
- Vatting period: 28 days.
- Running off directly into French oak barrels and foudres.
- Malolactic fermentation in barrels (2/3 new and 1/3 second-fill)
- Ageing for 18 months in French oak barrels (90%) and foudres (10%).











