Château Pape Clément is one of the oldest properties in Bordeaux. The vineyard was first planted in the 13th century by Bertrand de Goth, the youngest son of a noble family from Bordeaux. He was the Archbishop of Bordeaux and became Pope in 1305, then took the name of Clément V. The vineyard was run by the Bordeaux Archbishopry until the French Revolution. The estate can take pride in the production of wine in the same vineyards for over 7 centuries.

TECHNICAL CHARACTERISTICS

Appellation: Pessac Léognan

Location : Pessac

Area under vines : 7.5 hectares

Grape varieties planted : 44% Sauvignon blanc, 44% Sémillon, 7% Muscadelle, 5% Sauvignon gris

Age of the vines : 27 years

Planting density : 7 300 vines per hectare

Soil : Clay gravels dating back to the end of the Pliocene epoch and the Quaternary period.

Vineyard management :

Parcel based management, grass grown between the grass, ploughing between vine rows
Integrated pest management, vigor control
Debudding, removal of side shoots, green harvesting
Manual harvest in 4 passes from 9th

september to 4th october 2012

Winemaking :

CHÂTEAU

PAPE CLÉMENT GRAND CRU CLASSÉ DE GRAVES

-Manual filling into the pneumatic press

- Pressing of the whole berries with slow pressure without crumbling, under inert atmosphere

-Run off of the juice into oak barrels by gravity flow

-Settling and fermentation in French oak barrels

-15% of the wine is aged for 18 months in a state-of-the-art eggshaped concrete tank

- Aging on fine lees, stirring of the lees

Average yield : 23 hl per hectare

Bottling date: March 2014

Harvest dates : 9th September -4th October



2012 BLEND

55% Sauvignon blanc 30% Sémillon 15% Sauvignon gris