### GRAND VIN DU

# Château Petit-Village

POMEROL

## Vintage 2013

Marielle Cazaux Technical Director March 2014



#### FIRST IMPRESSIONS ON THIS VINTAGE

Thanks to intensive work in the vineyard throughout the growing period, **immediate responsiveness to the needs of the vine and faultless "precision winegrowing"**, we are proud to present this 2013 vintage; generous and fresh, it faithfully reflects Château Petit-Village's fine terroir.

#### OUR WORK IN THE VINEYARD

After a month of March in which weather conditions were close to seasonal averages, bud break began in April in good temperatures, with regular budding.

The heat in mid-June encouraged growth; flowering began on 10<sup>th</sup> June.

A cold and wet period in late June and early July blocked development of vines and led to outbreaks of mildew. It was therefore indispensable to undertake some extremely meticulous leaf and shoot thinning in order to let the bunches breathe properly. On 26<sup>th</sup> July we were struck by a hailstorm, but very luckily it did not have a significant impact on the estate.

#### HARVESTING ON DEMAND

Our terroir allowed us to wait for maximum grape maturity; picking the young Merlot vines started on  $2^{nd}$  and  $3^{rd}$  October, and the old Merlot vines on  $7^{th}$  and  $8^{th}$  October. We continued on  $9^{th}$  October with the Cabernet Franc and ended with the Cabernet Sauvignon on  $11^{th}$  October.

Thanks to the good health of the vines and our pickers' hard work there was no need to select grapes during harvest. They were selected individually at the sorting table, ensuring that only **the very best reached the vats.** 

#### PARCELLAR VINIFICATION

We give priority to extraction in the early stages of fermentation with cap-punching as a key part of the extraction process. Fermentation periods were relatively long (13 to 15 days), giving us time to do all the necessary work on our separate batches.

#### **TASTING NOTES**

The wine has notes of fresh fruit and vanilla but is also floral. This delicate combination is already very appealing. The attack is smooth, tannins are noticeable but silky. The wine shows excellent harmony, with great freshness and a long finish featuring notes of fresh dark fruit (blackcurrants, blackberries...).

BLEND 70% Merlot

20% Cabernet Franc 10% Cabernet Sauvignon

AGEING 12 to 14 months

60% new barrels

40% one-year-old barrels

Marielle Cazaux Technical Director March 2014