



VINTAGE 2020

Domaine de Chevalier – Château Lespault-Martillac – Domaine de la Solitude Clos des Lunes – Château Suau

- **2020, a great early vintage, concentrated and fresh.**

This new 2020 vintage, the fruit of an early and warm year, is undoubtedly of very high quality and a medium yield. Dry whites and reds will give great wines, concentrated in character: tasty, powerful, structured, complex and authentic, astonishing freshness for the vintage.

Despite the Covid crisis, we were able to organize our wine-growing work precisely, from pruning to harvest, and carry out a harvest of magnificent quality, fully ripened by this precocious, sunny and hot year.

- **A plentifully watered and gentle spring**

More than 500mm of rain between March and June, very mild temperatures favoring rapid growth and requiring constant attention on our vineyards, mainly organic and biodynamic.

A very advanced flowering, from mid-May, guaranteed us an equally early harvest.

- **The scorching dry heat of July**

The vineyard, abundantly watered in spring, held up well to a hot and very dry month of July. Only the young vines, less deeply rooted, had a few toasted bunches.

- **The leniency of August, welcome to preserve the vigor of the vines and the freshness of the fruit**

Fortunately, the month of August, which was much milder, interspersed with good rains and plenty of sunshine, allowed the vines to regain good vigor and ensure very good maturity in the best conditions.

- **Cool mornings in September**

The great beautiful dry and hot weather in September, with wide thermal amplitudes, completely ripened the fruits and concentrated all the grape varieties while preserving superb freshness.

- **Harvest and yields**

We all harvested by hand with 10 days in advance, by choice, without pressure. However, the very narrow pickup windows this year demanded great precision in action to maintain the right balance between of power and freshness.

1. **The whites** (Sauvignon Blanc and Semillon) from August 25 to September 4. Fine dry weather. **43 hl/ha**
2. **The reds** (Merlot, Petit Verdot and Cabernet Sauvignon) from September 14 to 30, with in addition a good rain the week of September 21 which softened and completely refined the tannic structure of the small berries of Cabernet Sauvignon. **38 hl/ ha**
3. Le **Sauternes**, 3 tries from September 30th to October 10th. **15hl/ha**

- **Conclusion**

We have vinified high quality, ripe grapes of rarely achieved **concentration**. This **“hot year” type vintage but with a beautiful freshness**, promises us rich, powerful, concentrated, silky and elegant wines, in white as in red.

Following our recent *assemblages*, special mention for the Domaine de Chevalier rouge which we taste at an exceptional level. Concentration, density, elegance, balance and freshness... of the highest level. **It will certainly be on the podium for the greatest successes in the modern history of the Domaine.**