

TECHNICAL SHEET 2021 VINTAGE - PRIMEURS

Surface area in 22 hectares (54,36 acres) production

Density of plantation 6600/8300 vines per hectare

Average age of vines 30 years old

Types of soils 6 soils and sub-soils, clay and limestone

Vineyard management Natural grassing adapted to the plot of land

Winter cover crops

Disbudding - Manual de-leafing

Zero insecticide policy

First year in organic conversion

Harvest 100% by hand in small crates

First sorting in the vineyard, de-stemming of the bunches, sorting by densimetry and

then a final manual sorting is done

Vat-filling by gravity

Date of harvest 1 to 12 october

Yield 22 hl/ha

Potential Blend 70% Merlot

20% Cabernet Franc 10% Cabernet Sauvignon

Types of vats 20 temperature-controlled cylindrical

stainless steel vats, 68 to 109 hL 5 temperature-controlled cylindrical

stainless steel wine storage tanks, 21 to 52 hL

and 3 vats of 83hL 20 wood vats of 500 L

Vatting time 20 days

Vinification techniques Cold pre maceration

Ageing on lies

Ageing in barrels 12 to 14 months

New French oak barrels

11 coopers

Alcoholic degree 13.5°

Consultant œnologist Jean-Philippe Fort - Rolland Laboratory

Production 48 000 bottles

