



CHATEAU SAINT-PIERRE

- . Blend : **79% Cabernet Sauvignon** **15% Merlot** **6% Cabernet Franc**
- . Harvest : from 14/09 to 16/09 for Merlot / from 21/09 to 29/09 for Cabernet Sauvignon
- . Yield : 33 hl/ha . Vatting period : from 18 to 23 days
- . Ageing on lees : 3 months . Barrels : 50% new barrels
- . Cultural practices : reasoned culture using organic and biocontrol products
- . Certifications : ISO 140001 and HVE 3
- . Degree : 13,3

THE VINTAGE 2020

Winter in 2019-2020 was generally warm, with buds breaking early. The 2020 vintage is characterised by warmth throughout the year, with alternating periods of humidity and dry spells.

Spring of 2020 was extremely wet, saturating the soil and making it difficult to run tractors through the vineyards. As a result, it took considerably more effort to protect the vines' health.

Despite further heavy rainfall in May, the season was warm and flowers appeared very early (10 days earlier than average): the 25th for Merlot, and the 27th for Cabernet Sauvignon.

In contrast, summer was extremely dry and applied significant hydric stress to the vines, which varied according to the different soil types.

Veraison began at the end of July, slowly and unevenly across the different plots: from 20% on the 23/07, we reached 50% by the 30/07.

Harvest should have come early, but we pushed it back several times to compensate for the late development of the polyphenols, caused by the hydric stress.

The harvest for Merlot was the 14th, 15th and 16th September, while Cabernet Sauvignon was picked from the 21st to the 29th.

2020 was universally a technically challenging vintage, from vine health and grape development to uneven yields across the various plots.

However, thanks to extremely careful vineyard management from start to finish and by fermenting each plot's fruit to suit its individual conditions, *the 2020 vintage is set to be exceptional.*