



Domaines Delon

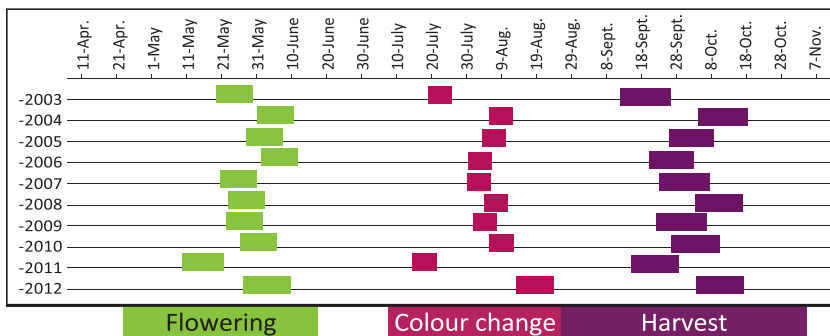


Primeurs 2012

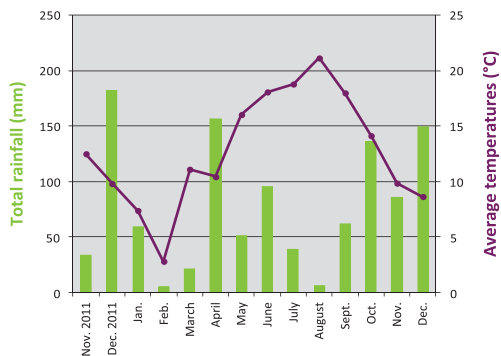


Château POTENSAC - 2012 Harvest

Phenological stages 2003 to 2012

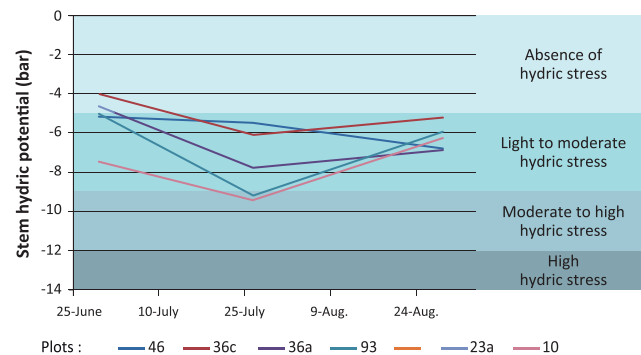
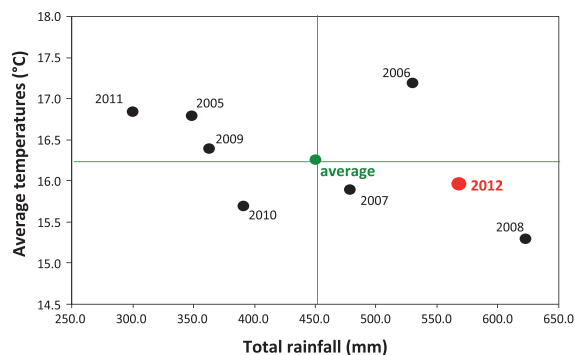


The very wet spring brought vigour to the plants as well as considerable flower shatter (*coulure*) on the Merlots. The yield for this variety was thus reduced, resulting in remarkable concentration and phenological maturity in the grapes. This early cool and rainy period brought about an uneven development that was to remain to a certain extent during the ripening process and result in a late harvest. From mid-July through to the harvest, the weather turned around and became much dryer, allowing an excellent final maturity. The efficiency of early vine care tasks played an important role in drying off the grapes after the late September rainfall. This allowed us to preserve the excellent health of the grapes right up to harvest time.



Temperatures and rainfall

The 2012 is characterized by wet and cool weather at the beginning of the growth cycle. Then from mid-July to the end of September, it was very dry and sunny, not excessively hot. Night temperatures were fairly cool, maintaining a good sugar/acidity balance in the grapes.



Despite the very dry weather that settled over the area from mid-July, Château Potensac's clay-limestone *terroir* meant the **hydric stress** remained relatively limited.

The 2012 vintage has brought us Merlots of exceptional quality : dense, fleshy and very powerful.

Our old Cabernets from the clay-limestone *terroirs* were also able to express their full potential this year, boasting a tight, massive, tannic structure.

The final blend of Château Potensac 2012 shows freshness, depth and elegance. This wine promises great ageing potential.



Comments



Comments

CHAPELLE DE POTENSAC			
C. S.	MERLOT	C. F.	P. VERDOT
30 %	56 %	13 %	1 %
Yield		Press wine	New barrels
44 Hl/ha		3 %	10 %
Analytic profile (when barrelled)			
Alcohol (% vol)	Total acidity		Volatile acidity
13.38	3.96		0.22
pH		Polyphenolic potential	
3.50		71	
Harvest time 3 rd to 17 th October			
15 days picking			

CHÂTEAU POTENSAC		
C. S.	MERLOT	C. F.
33 %	48 %	19 %
Yield	Press wine	New barrels
44 Hl/ha	9 %	33 %
Analytic profile (when barrelled)		
Alcohol (% vol)	Total acidity	Volatile acidity
13.47	3.65	0.27
pH		Polyphenolic potential
3.65		76
Harvest time 3 rd to 17 th October		
15 days picking		