



# CHÂTEAU CÔTE DE BALEAU

2020

OWNER Philippe CUVELIER

MANAGING DIRECTOR Matthieu CUVELIER

APPELLATION Saint-Émilion - Grand Cru Classé

SURFACE AREA 15 hectares (37 acres)

SOILS Clay-limestone

DENSITY of PLANTATION 8,000 vines/ha

AVERAGE AGE OF VINES 35 years

CONSULTANTS Michel ROLLAND & Julien VIAUD

## ESTATE PHILOSOPHY

Following up the work carried out over the previous years, the Cuvelier family has continued to provide this magnificent estate with the “tools” necessary for the ongoing development of Château Côte de Baleau. In a spirit of constant improvement and respect for the three terroirs of the estate and its environment, the 2020 vintage consolidates the achievements that have already been made there.

## 2020 VINTAGE

HARVEST 15<sup>th</sup> to 30<sup>th</sup> September 2020

BLEND 90% Merlot - 10% Cabernet Franc

VINIFICATION Fermentation in temperature-controlled, small-capacity, stainless steel vats. Very gentle extraction was carried out in such a rich vintage.

AGEING 20% new barrels - 60% second-fill barrels - 20% in vat (16 to 18 months' ageing)

ANALYSES Alc. 14.2° - pH 3.00

PRODUCTION 50hl/ha

## DESCRIPTION OF THE VINTAGE

**IN THE VINES** After a very wet autumn in 2019, quite dry and mild conditions during the 2020 winter helped bring about an early bud-break in the vines. Abundant rainfall in the spring produced rapid vine vegetation growth, and the pressure of fungal disease in the vineyard during this time was especially high. Between 14<sup>th</sup> and 20<sup>th</sup> May, a brief let-up in the weather allowed good flowering. On 15<sup>th</sup> June, a very welcome spell of fine, hot conditions with no rainfall set in, favouring the veraison process which started in glorious sunshine on 15<sup>th</sup> July, bringing with it expectations of an early harvest. The end-of-summer weather was hot and sunny with cool nights, ensuring the production of grapes with perfectly homogeneous aromatics and ripeness levels.

**IN THE CELLARS** The crop was harvested early and in excellent conditions. Magnificent perfectly ripe grapes displaying intense flavour, richness and without excessive sugar levels were brought in. Smooth, gentle fermentations were carried out without any hitch and led to a 2020 vintage of very high quality.

## TASTING NOTES

**COLOUR** A deep, dense, dark colour.

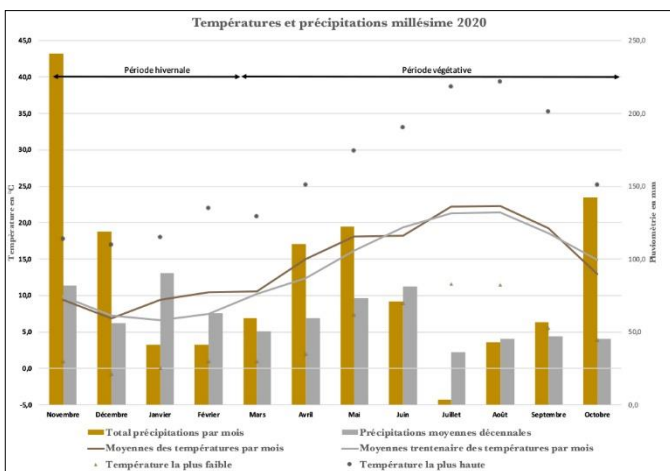
**NOSE** Very intense aromas of red berry fruit.

**PALATE** Delicious, tender and fleshy fruit. Subtle tannins with toasty notes on the mid-palate. Lovely complexity, very well-balanced and with great length of flavour.



## THE 2020 VINTAGE: A great vintage hidden in the shadows!

While 2020 will always be remembered for its unprecedented health context, the 2020 vintage will, in our view, be a very pleasant surprise for all wine enthusiasts. For the first time in years, the vintage emerged in silence, sheltered from the outside world, but protected on a daily basis (weekends included) by the vigneron. It wasn't subject to assessments, either positive or negative, and was judged without pre-conceived ideas.



### VINE CYCLE STAGES AND HARVESTING DATES:

	Bud-break	Mid-Flowering point	Mid-veraison	Harvest
Merlot	24 March	15 June	15 July	15 to 29 September
Cabernet Franc	20 March	15 June	24 July	30 September

### 2020 GROWING SEASON FACTS AT CÔTE DE BALEAU:

- Early bud-break after a very mild, dry winter
- Rapid shooting of the vines
- Fast flowering process
- Even veraison
- Hot, dry and sunny summer
- Moderate water deficit stress
- Cool nights during the first half of September

### CÔTE DE BALEAU 2020 CHARACTERISTICS:

- A satisfactory crop yield
- Aromatic purity
- A supple tannic structure
- Very well-balanced on the palate
- Lovely power
- Expected long ageing potential