



# CHATEAU BERLIQUET

*Saint Emilion Grand Cru Classé*

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## RECENT CHANGES

Patrick and Jérôme de Lesquen are proud to pursue the history of Château Berliquet. The arrival of Nicolas Thienpont and Stéphane Derenoncourt in July 2008 made it possible to define the needs of each vineyard plot and achieve optimum ripeness to reflect the full elegance of the terroir.

## HISTORY

Berliquet is one of the oldest vineyards in Saint-Émilion and appears on Belleyne's map dating back to 1768. In his 1828 classification, Paguier lists Berliquet as one of the appellation's five first growths. Belonging to the de Sèze, and then the Pérès families, it was acquired in 1918 by Count de Carles, the current owner's grandfather. Château Berliquet was accorded its rightful place among the greatest wines of Saint-Émilion in the 1986 classification.

The estate is located on the Magdelaine plateau, a few hundred metres from the town of Saint-Émilion. The vines have south and southwest-facing sun exposure and border on several Premiers Grands Crus Classés. The wine is aged in magnificent underground cellars hewn out of solid rock.



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**Owner:** Patrick de Lesquen

**Contacts:** Patrick and Jérôme de Lesquen

Nicolas and Cyrille Thienpont

Address: 33330 Saint Emilion

Tel: + 33 (0)5 57 24 70 48 - Fax: + 33 (0)5 57 24 70 24

Email : [chateau.berliquet@wanadoo.fr](mailto:chateau.berliquet@wanadoo.fr)

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2012



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### VITICULTURE

**Area:** 9 ha

**Varieties planted:** 70% Merlot - 25% Cabernet Franc - 5% Cabernet Sauvignon.

**Density:** 6000 vines/ha

**Soils :** clay-limestone on limestone rock

**Average age of vines :** 40 years

**Soils management :** traditional: light ploughing and aeration of the soil by planting cereals.

**Other specifics:** continual programme of renovation of the vines: grubbing up and replanting. Gradual introduction of biological prevention against diseases and pests. Numerous manual interventions: de-budding, leaf-thinning and green harvest.

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### 2012 VINTAGE

**Blend:** 75% Merlot, 22% Cabernet Franc, 3% Cabernet Sauvignon

**Harvest:** Merlot vines picked from October 5<sup>th</sup> to 15<sup>th</sup>, Cabernets picked from October 15<sup>th</sup> to 17<sup>th</sup>

**Yield:** 30 hL/ha

**Average production for this vintage:** 25 000 bottles.

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### VINIFICATION, ELEVAGE

**Vats:** Stainless steel and cement vats.

**Length of aging:** 12 – 16 months in barrel.

**Barrels:** 50% new, 50% 1 yr old.

**Other specifics:** destemming but no crushing. Temperature controlled tanks. Extaction by punching down for the whole production this Year. Lees stirring after completion of malolactic fermentation. Reductive aging on lees: 1st racking after 6 to 10 months (before the summer), 2<sup>nd</sup> racking 1 year later before bottling.

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2012