



CHATEAU BERLIQUET

Saint Emilion Grand Cru Classé

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, Pagiuerre 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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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.

2012 VINTAGE

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

Harvest: Merlot vines picked from October 5th to 15th, Cabernets picked from October 15th to 17th

Yield: 30 hL/ha

Average production for this vintage: 25 000 bottles.

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), 2nd racking 1 year later before bottling.

2012