

Château BERLIQUET 2013

SAINT EMILION GRAND CRU CLASSE



Owner :	Patrick de Lesquen
Contact :	Patrick et Jérôme de Lesquen Nicolas et Cyrille Thienpont
Manager :	Nicolas Thienpont
Adress :	33330 Saint Emilion
Tel. :	+ 33 (0)5 57 24 70 48
Fax :	+ 33 (0)5 57 24 70 24
Email :	cyrille@nicolas-thienpont.com
Website :	Under construction

History :

The name of Berliquet is one of the oldest vineyards of Saint Emilion. It was featured on the map of Belleyme in 1768. In 1829, Paguierre included Berliquet in the 5 « grands crus » of the appellation. The 1986 classification finally ranked Château Berliquet back amongst the greatest wines of Saint Emilion.

The vineyard is located on the Magdeleine Plateau, a few hundred metres from the village. It is south-west / south-exposed and neighbours several first classified growths.

The arrival of Nicolas Thienpont and Stéphane Derenoncourt in July 2008 shall enable even sharper plot selection and ripening process, in order to best express the finesse and the class of this terroir.

Viticulture :

Appellation contrôlée : SAINT EMILION GRAND CRU CLASSE

Area : 8ha.

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.

Vinification – Élevage :

Vats : Stainless steel and cement vats.

Length of aging : 12 – 16 months in barrel.

Barrels : 40% new, 30% 1 yr old, 30% 2 yrs old.

Other specifics:

Destemming but no crushing. Temperature controlled tanks. Extraction 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.

2013 Vintage:

Blend: 74% Merlot,
 26% Cabernet Franc

Harvest: Merlot picked from September 30th to October 3^d
 Cabernets picked from October 3^d to October 11th

Yield: 25hL/ha

Average production for this vintage: 15 000 Bottles.

Date of bottling: 2012 June 6th