



Pauillac - 5th Classified Growth in 1855



Owner

Claire VILLARS LURTON

Œnologist

Eric BOISSENOT

Surface of the vineyard

30 hectares

Soil

Guntz gravels on limestone substate

Winemaking

Traditional in concrete vats. Plot selection.

The wine is certified organic in 2019

And still on conversion to biodynamics farming

Blending

80 % cabernet sauvignon, 20 % merlot

Ageing

40 % of new French oak. 16 months of ageing

CHARACTERISTICS OF THE VINTAGE 2019

January was the only cold month of winter, while February experienced mild temperatures, perhaps the highest in the past 20 years.

Cool spring temperatures have slowed the mineralization of organic matter in the soil. The vines buded early but grew slowly. These conditions were also not favorable to flowering, aggravated by significant rainfall. On the other hand, the freshness helped contain the virulence of downy mildew.

The first day of summer marked a meteorological turning point and led to a hot and dry summer. There have been several heat waves with a risk of water deficit. Fortunately, beneficial rains accelerated veraison and maintained phenological homogeneity.

The night temperatures in August were below average and favored the early development of the aromatic palette of the grapes and a particularly high anthocyanin loading.

The harvested grapes had mature maturity. Alcohol levels are slightly above average. There is a good acid balance and a tannic and aromatic richness which is very interesting for the taste balance of the wine.

The basic agronomic work in biodynamics carried out on the vineyards to optimize the balance of the vines and the buffering capacity of the soils is fundamental for the proper management of the hottest and driest episodes of summer.

The wines in 2019 will be ripe, rich and powerful, everything you need to appreciate them young or let them age.