### **TECHNICAL SHEET VINTAGE 2010**





SAINT-ÉMILION GRAND CRU Vignobles Clément Fayat

Appellation: Saint Emilion Grand Cru Classé

Surface: 24 ha

Production: 70 000 bottles / year

Owner : Clément FAYAT Manager : Yannick Evenou

#### Viticulture

- Grape varieties: Merlot 85% Cabernet Franc 15% -
- Average age of the vines : 30 years
- Density: 5.700 vines/ha
- Pruning: Guyot simple, the load being adapted to the vigour of each vine.
- Soil: 25% deep gravel, 75% old sands mixed with the gravel on a clay sub-layer.

#### **Œnology**

- Harvesting: Entirely hand-picking at maturity.
  Sortment on the vine and on a table before total destemming.
- Winemaking: According to the plots, in low capacity (60 to 100hl) in thermo regulated steel vats.
   Long maceration 25-30 days
   Malolactic fermentation partly carried out in new barrels.
- Ageing: 15 to 18 months in oak barrels.

A rich merchant who made his fortune in the Carribean Island acquired this property at the end of the XVIII th century. He named it in memory of this successful period of his life.

M. Clément Fayat bought the property in 1969. He set about major works in the vineyards and its cellars to bring about the high standing of the Chateau today.

# Tasting notes

## Château La Dominique 2010 :

**Robert Parker**: Probably the finest La Dominique made since the wonderful duo of 1989 and 1990, the explosively fruity, dense purple-hued 2010 offers notes of licorice, roasted herbs, truffles, black raspberries and blueberry liqueur. Full-bodied and unctuously textured with sweet tannin as well as good freshness and precision, it should drink well for 15-20 years. P. S. The final blend was 77% Merlot and 23% Cabernet Franc that achieved 14.5% natural alcohol. **92-94** 

**Jancis Robinson**: Very dark, concentrated blackish crimson. Meaty and very ripe aromas. But there is some refreshing minerality under all the ripeness too. Racy and fine boned. Really a very attractive, complete wine. Almost Côte-Rôtie texture! Very successful.

Drink 2018-2030. 17.5 +