

First Harvest in 1252

Château Pape Clément is one of the oldest properties in Bordeaux. The vineyard was first planted in the 13th century by Bertrand de Goth, the youngest son of a noble family from Bordeaux. He was the Archbishop of Bordeaux and became Pope in 1305, then took the name of Clément V. The vineyard was run by the Bordeaux Archbishopry until the French Revolution. The estate can take pride in the production of wine in the same vineyards for over 7 centuries.

TECHNICAL CHARACTERISTICS

Appellation: Pessac Léognan

Location : Pessac

Area under vines : 46.5 hectares

Grape varieties planted : 49% Cabernet Sauvignon, 48% Merlot, 2% Petit Verdot, 1% Cabernet Franc

Age of the vines : 32 years

Planting density : 7,700 vines per hectare

Soil : Clay gravels dating back to the end of the Pliocene epoch and the Quaternary period.

Vineyard management :

- Parcel based management
- Grass grown between the grass, ploughing between vine rows

-Integrated pest management, vigor control

-Debudding, removal of side shoots, green harvesting

-Manual harvest in small crates

-Tillage with animal traction

- Terra Vitis Label and HVE3 Label

(high environmental value 3th level)

Winemaking :

- First sorting in the vineyard, manual harvest in crates
- Manual destemming berry by berry
- and use of a sorting table
- Transfer into 30-70 hl wooden vats by gravity flow
- Low temperature pre-fermentation maceration 8°C
- Manual punching down
- 30 40 days maceration
- The wine is run off into French oak barrels by gravity flow
- Malolactic fermentation in oak barrels
- Aging for 18 months in oak barrels

Bottling : Spring 2019

Harvest dates :

From 15th September to 3rd October 2017

Consulting Enologist : Michel Rolland



PAPE CLEMEN

2017 BLEND

PAPE CLEMENT

55% Cabernet-Sauvignon, 45% Merlot

