



FRANÇOIS THIENPONT

F. THIENPONT

SAINT-EMILION GRAND CRU

FICHE TECHNIQUE

The F. THIENPONT Saint-Emilion Grand Cru comes from a vineyard created in 1802 which belongs to the same family since 9 generations.

Since 2011, the property is managed by Nicolas Thienpont.



A.O.C.: Saint-Emilion Grand Cru

Location: Saint-Emilion North hills.

Soil : clay with a mix of sand

Production: 15 000 bottles

Surface : 17 hectares

Planted grape varieties: 75% Merlot, 25% Cabernet Franc

Average age of vineyard: 25 years old

Surface : 17 hectares

Vine density: 6500 plants/ha

Harvest: Manual picking – parcels selection

Yield: 45 hl per hectare

Vinification: Fermentation and vinification by parcels in cement vats. Skin extraction decided upon on wine tasting.

Total stay in the vat: around 30 days

Fermentation: Malolactique fermentation in vats

Ageing: 12 months in oak barrels.

Bottling : at the château

Wine consultant : *Nicolas Thienpont*

