



FRANÇOIS THIENPONT

LA VIOLETTE

CASTILLON – CÔTES DE BORDEAUX

INFORMATION SHEET

All the vines grown for « La Violette » of Château Manoir du Gravoux are planted on a clay-limestone plateau which is an ideal location, thus offering favourable vine growing conditions and producing fleshy, fruity wines, with great character. Among the vines of this plateau, 2 hectares were planted in 1958, from which is made «La Violette». Being remarkably well-exposed, they produce naturally, grapes with a complex and intense aromatic expression. These bunches of grapes are kept separate during the harvest, before a careful vinification, followed by a 12 months maturation in barrel, which respects the complexity of our fruit and the fine hints of violet.



A.O.C. : Castillon - Côtes de Bordeaux

Location : Saint-Genès de Castillon

Production : 9 000 Bottles

Surface : 2 Hectares

Geology : Clay-limestone plateau

Vineyard exposure : North / South

Draining : Natural draining by the slopes

Grape varieties : 92% Merlot - 8% Cabernet Franc

Average age of the vineyard : 45 years old

Pruning : Simple Guyot - double Guyot is being introduced

Plantation : 5 000 vinestocks per Hectare

Work on the soil : Grassing every 2 rows, ploughing every 2 rows, no chemical weedkillers

Fertilizer : Adjusted supply of organic manure at the end of the winter

Vine protection : "Measured protection" which involves assessing and treating the vine according to the stage of the vegetative growth and the threat of diseases

Green works : Removal of new branches + de-budding + topping and trimming + leaf removal

Date of the harvest : Established by regular tasting of the berries, parcel by parcel

Harvesting : Machine

Work on the grapes : Berry-sorting table + total de-stemming (6 to 8 workers)

Vats : Stainless steel (100 hl)

Vinification : Parcel-based, extraction by separate pumping-overs, followed by a "délestage"

Vatting time : 30 days

Fermentation temperature : 28 to 30°C

Press techniques : Separate maturation

Malolactic fermentation : 100% in barrel

Maturation : 12 months, in barrel, with little racking

Filtration : Loose filtration to respect the structure of the wine

Bottling preparation : Low sulphiting and fining

Bottling : Property

