



Located in the appellation Bordeaux plateaux, this vineyard selected by TERRA BURDIGALA, is monitored, like any others, by our team all year round. Our work in the vineyard (leaf removal, etc...) is always based on our two major concerns which are optimal maturity and perfect sanitary standards. Regarding the vinification, our principles are simple, this means gentle extractions in order to respect the fruit and produce a tender and fresh style of wine, with great flavour. Ageing for a short period of time and early bottling contribute to preserve the fruit flavour.



A.O.C.: Bordeaux Rouge

Production: 150 000 bottles

Surface: 25 Ha selected among monitored vineyards

Geology: Clay and limestone plateaux

Orientation of rows: North - South for best exposure

Planted grape varieties: 95% Merlot / 5% Cabernet Sauvignon

Average age of vineyard: 25 years old

Pruning: Double Guyot

Soil works: Grassing every 2 rows, scraping every 2 rows, no use of chemical weeding

Fertilizer: Adjusted supply of organic manure after harvest

Vine protection: Reasoned - treatments are positioned according to vegetative stage and dosed according to the pressure of diseases

Green works: Thinning out new branches + topping and trimming, thinning out leaves, green harvest

Harvesting: Machine + vibrating berry-sorting table

Operations on crop: Total destemming of grapes

Vinification tanks: Stainless steel vats

Vinification: Parcel-based, smooth extraction through gentle destructuring (délestage)

Maceration: 2 weeks

Fermentation temperature: 26-30°C

Ageing: 7 months

Ageing operations: Maturing on fine lees in vats with microoxygenation

Filtration : Loose filtration to respect the structure of the wine

Bottling preparation : Slight sulphating

