



FRANÇOIS THIENPONT

TERRA BURDIGALA

SAINT EMILION GRAND CRU

FICHE TECHNIQUE

The vineyard of Terra Burdigala Saint-Emilion Grand Cru stretches over a pebbly and sandy area. This 3 hectares property is mainly planted with Merlot and, being south-oriented, it benefits from optimal sunshine.

Every parcel is looked after so as to allow the grapes to express the soil's true character (short and green pruning, leaf removal, etc...). Rigorously selected beforehand, the berries can then undertake an accurate vinification, with balance as an essential aim.

A gentle extraction process is used to make a round, powerful wine. Maturation in barrel provides extra hints of complexity but always respects the soul of the wine: a spectacular expression of fruit...



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

Production : 13 000 bottles

Surface : 3 Ha

Geology : Clay and sand mix

Orientation of rows : North - South for optimal exposure

Planted grape varieties : 95% Merlot - 5% Cabernet Franc

Average age of vineyard : 25 years

Pruning : Short - Guyot double

Planting density : 6 000 plants per hectare

Operations on the ground : Grassing on 50% of rows, scraping on 50% of rows, no chemical weeding

Vineyard 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 + disbudding + base-disbudding + thinning out leaves on both sides of the row + 1-to-2 green harvests according to vintage

Harvesting : By hand with grape-boxes

Operations on crop : Berry sorting table, then total destemming of grapes, then vibrating berry sorting table (6 meters)

Vats : 25-to-100 hl temperature-controlled, cement tanks

Vinification : Parcel-based, smooth extraction through fractionated pumping-overs + 1 delestage (gentle deconstructing of the cap of solids)

Maceration : 30 days, micro-oxygenation below cap

Fermentation temperature: 26-30°C

Press wine operations : Separated ageing in one-year old barrels

Malolactic fermentation : 40% in barrels - 60% in vats

Maturing : 8-to-12 months

Ageing process : 60% in one-year old casks, micro-oxygenation, stirring of the lees, very few, gentle racking by gravity - 40% in cement tanks, micro-oxygenation on fine lees

Filtration : Loose filtration to respect the structure of the wine

Bottling : Château

Tasting notes :

Beautiful deep purple wine in color. First nose with delicate perfumed bouquet of toasted coffee and mocha. With aeration, notes of black fruits and cherry appear little by little.

On the palate, the attack is powerful and followed by nuanced aromas of black fruits and blueberries. Tannins are silky with elegant spicy notes in finish which are the signature of St Emilion great terroirs for this exceptional vintage.

