

TECHNICAL INFORMATION

Grande Cuvee 2019

Date of harvest:

Variety	Harvest date: start-end
Merlot	24-27.09.2019.
Syrah	14-22.09.2019.
Petit verdot	09-10.10.2019.
C.Sauvignon	16-17.10.2019.



Average yield: 40 hl/ha

Grape varieties: Merlot: **28 %**, Syrah: **27 %**, Petit Verdot: **28 %**, Cabernet Sauvignon: **17 %**

Winemaking:

- Manual harvesting and quality control on the vineyard
- Destemming and berries selection on the vibrating tables
- Filling the concrete tanks by gravity without crushing the berries
- Cold maceration: 5-7 days at 10-12° C
- Alcohol fermentation: 5-10 days at 24-26 ° C
- Hot maceration: 14-21 days at 28-30 ° C
- Malolactic fermentation
- Aging 18 months in French oak barrels: 100% new oak
- Blending
- Filtering
- Bottling

Average annual production: 8 500 bottles 0.75 dm³

Tasting notes:

Very dark garnet colour. An awesome bouquet captivating with its opulence and intensity. It consists of plenty of aromas such as plum, black cherry, bramble, baked nuts, chocolate and vanilla. Full body, high tannins, softness and harmony in the mouth. The taste is sappy and dense with a perfect balance between fruit ripeness and maturation in new oak. Luscious and long-lasting final.