

# TECHNICAL INFORMATION

## Grande Cuvee 2020

### Date of harvest:

Variety	Harvest date: start-end
Merlot	19-20.09.2020.
Syrah	22-23.09.2020.
Petit verdot	07.10.2020.
C.Sauvignon	21.10.2020.

**Average yield:** 37 hl/ha

### Grape varieties:

Merlot: **25 %**

Syrah: **25 %**

Petit Verdot: **25 %**

Cabernet Sauvignon: **25 %**

### 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: 5-12 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:** 9 000 bottles 0.75 dm<sup>3</sup>

**Tasting notes:** Penetrating, gorgeous dark garnet colour. Finesse at the nose, revealing opulent aromas of blue plum, forest fruits, chocolate, baked nuts and cocoa. The taste is dense and very soft with perfect balance. Remarkable and long final.