



Appellation
Pomerol

Owner
SCEV Moreau

Vineyard size
8.66 hectares (21.2 acres)

Soil Types
Dark soil on iron pan

Vineyard grape varieties
72% Merlot - 23% Cabernet Franc
5% Cabernet Sauvignon

Viticulture
« Culture raisonnée »
Vine growth management adapted to
the climatic conditions

2020 Harvest dates
Merlot : September 16th - 18th
Cabernet Franc : September 22nd

Winemaking
In thermo-regulated concrete vats
Malolactic fermentation in oak barrels

Aging
12-18 months in French oak barrels (1/3
new, 1/3 1 year old, 1/3 2 years old)

2020 vintage blend
84% Merlot - 16% Cabernet Franc

■ Château PLINCE

Pomerol

Château Plince is situated just outside the village of Catusseau in Pomerol, and has been owned by the Moreau family for over four generations. The vineyard, planted on dark sand with an iron-rich subsoil, is made up of one block and counts Châteaux Nenin and La Pointe as its neighbors.

The vineyard is tended traditionally and with great care throughout the year (leaf-thinning, green harvests) in order to produce optimally ripe fruit that is expressive of this terroir.

After harvest, the grapes undergo a careful sorting before being transferred to thermo-regulated cement tanks, where they are stored for one week of pre-fermentation maceration. Fermentation lasts for 1-2 weeks, and after 1-2 weeks of additional maceration, the wine is transferred to French oak barrels (1/3 new) for the malolactic fermentation, followed by 12-18 months of aging.

Château Plince produces a classic Pomerol with the beautiful fruit, depth and concentration typical of this appellation.

■ 2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February were exceptionally warm and dry, bringing on an early budbreak.

Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer were useful to rectify the irregularities of the budbreak and even out the yields.

Summer was exceptionally hot and dry with virtually no rainfall in July. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids.

The weather in September allowed for a serene harvest from the 16th to the 22nd.