



Appellation
Pomerol

Owner
SARL Certan de May

Consulting Oenologist
Jean-Claude Berrouet

Vineyard size
5.5 hectares (13.5 acres)

Soil Types
Clay and deep gravel

Vineyard grape varieties
70% Merlot - 25% Cabernet Franc
5% Cabernet Sauvignon

Average vine age
35 years

Viticulture
"Culture raisonnée"
Vine growth management adapted to
the climatic conditions

Harvest
Manual harvest

Harvest dates
Merlot: September 11th to 16th
Cabernet Franc: September 28th
Cabernet Sauvignon: September 29th

Winemaking
In thermo-regulated tanks

2020 vintage blend
65% Merlot - 25% Cabernet Franc
10% Cabernet Sauvignon

■ Château CERTAN DE MAY

Pomerol

The origins of Château Certan de May date back to the very beginnings of Pomerol. The de May family, who settled in France from Scotland in the Middle Ages, were gifted the property by royal decree in the 16th century as a gesture of thanks for services rendered to the crown of France. The estate began producing wine in the 18th century and was managed by descendants of the de May de Certans until 1925, when it passed to the Barreau family.

Situated on Pomerol's prized central plateau, surrounded by illustrious neighbors such as Vieux Château Certan and La Fleur-Pétrus, Château Certan de May has long been considered one of the finest estates of the appellation. The wines owe their complexity to the vineyard's soil composition, a combination of clay and gravel that bring together power and elegance, structure and freshness. The balance of the wines from Château Certan de May illustrates the unique complementarity of these terroirs.

Director and co-owner Jean-Luc Barreau applies all of his care and attention to producing a wine in the great tradition of his forebears. Vinified under the guidance of renowned consultant Jean-Claude Berrouet since the 2013 vintage, Château Certan de May benefits from the best winemaking know-how. The wine is rich, powerful, complex; while it can be enjoyed after a few years of cellaring, its structure and natural depth lend it great ageability.

■ 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. The clay of Château Certan de May allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. 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 11th to the 29th.