

POMEROL - ST EMILION - NAPA VALLEY



Appellation Pomerol

> Owner Ets. Jean-Pierre Moueix

Vineyard size 8 hectares (19.8 acres)

Soil Types Gravel and fine clay

Vineyard grape varietals 85% Merlot - 15% Cabernet Franc

Average vine age 20 years

Viticulture Certified HVE 3 «Culture raisonnées» Soil tilling (4 ways) Vine growth management adapted to the climatic conditions

Harvest Manual harvest Double sorting: manual and optical

Harvest dates From September 14<sup>th</sup> to 21<sup>st</sup> 2020

Winemaking In thermo-regulated concrete and stainless-steel vats Gentle and controlled maceration and extraction

Aging 16-18 months in French oak barrels (40% new)

2020 vintage blend 85% Merlot - 15% Cabernet Franc





## Château LA GRAVE

## Pomerol

A lovely estate situated on the western side of the plateau of Pomerol, Château La Grave dates back to the 19<sup>th</sup> century, when it was owned by the Trigant de Boisset family. As its name indicates, the terroir of Château La Grave is almost pure gravel, marking the beginning of a mile-long gravelly strip that continues into Saint-Émilion, passing through Château Cheval Blanc before ending at Château Figeac.

Acquired by Christian Moueix in 1971, Château La Grave was his first vineyard purchase. A great deal of attention was given to the renovation of the vineyard, château, and cellar in order to restore the wine's place among the top estates of Pomerol.

An elegant, delicate, charming wine, the gravelly soils of La Grave offer poise and linearity, while the ripe, red fruit and characteristic silky texture make the wine approachable and enjoyable, even in its youth.

## 2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the  $20^{th}$  century. It followed a very wet fall that replenished soil water reserves. January and February 2020 were exceptionally warm and dry, bringing on an early budbreak (from March  $22^{nd}$ ).

Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early, from May 12<sup>th</sup> to the 22<sup>nd</sup>. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer allowed us to rectify the irregularities of the budbreak and even out the yields.

Summer was exceptionally hot and dry with virtually no rainfall in July. We adjusted our farming methods accordingly. The deep gravel of Château La Grave allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Veraison took place from July 14<sup>th</sup> to 29<sup>th</sup>. 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 14<sup>th</sup> to the 21<sup>st</sup>.