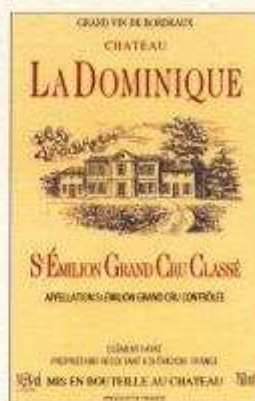




La Dominique

*Saint-Emilion
Grand Cru Classé*



History

A rich merchant who made his fortune in this Caribbean island acquired this property at the end of the XVIIIth century and he named it in memory of this successful period of his life. It featured in the first editions of "Bordeaux and its Wines" published by edition Fêret. Mr Fayat bought the property in 1969. He set about major works in the vineyards and in the cellars to bring about the high standing of the Chateau today.

Soil and Vines

Soil: 25% deep gravel; 75% old sands mixed with the gravel on a clay sub-layer.

Area: 23 ha.

Density: 5,700 vines/ha.

Average age of the vines: 30 years.

Grape varieties: 86% Merlot, 12% Cabernet Franc, 2% Cabernet Sauvignon.

Pruning: Guyot pruning, the load being adapted to the vigour of each vine.

Harvesting and Winemaking

Harvesting: entirely manual, carried in wooden baskets.

The harvest is sorted on the vine and on a table after total de-stemming.

The grapes are dried before being transferred to the vats.

Winemaking: according to plots, in low capacity (60 to 100 hl) thermo regulated steel vats.

Long maceration, 25 to 35 days.

Carefully managed micro oxygenation.

Malolactic fermentation mostly carried out in new barrels.

Ageing

Entirely in oak barrels, of which 50 to 70% are new, for 15 to 18 months.

Careful racking.

Weekly batonnage of the lees.

Fining with egg whites before estate bottling.

Production and Marketing

60 to 70,000 bottles a year.

Production of a second wine:

Saint-Paul-de-Dominique which represents 35 to 50% of total volume.

90% is sold through the Bordeaux market place and 10% to private customers.

Château La Dominique

33330 Saint-Emilion

Tel. 00 33 (0)5 56 35 23 79

info@vignobles.fayat.com

Vignobles Clément Fayat