

SAINT-EMILION GRAND CRU CLASSÉ



• Surface area: 3 hectares on one single piece of land

• Geographic position: eastern, southern and south-western

• Soil: clay-limestone

• Planting density: 6000 to 7500 vine stocks per ha

• Grape variety: 100% Merlot

• Average age of the vines: 40 years old

 Vine growing: traditionnally growned vines with a proportion of rows grassed down, horse tilling, de-budding is carried out, followed by green harvests, plot selection

• Certification: HEV

Harvest

· Picked by hand

• From 8th to 10th of September

Vineyard with notable homogeneity, ensuring that all the plots make its contribution to sketch a Premier Vin on the entire cru.

The work in the cellar

 Fermentation: concrete and stainless steel vats, all equiped with temperature control

• Vatting: 2 to 3 weeks

Wine goes into barrels straight after it has been run-off

• Production: between 12 000 to 15 000 bottles

• Ageing: 16 to 20 months

• Bottling: at the château

Analytical data

Pradel de Lavaux

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• Rainfall over the campaign (april - october): 247 mm

• Yield: 32 hl/ha

• Alcohol content: 14.5 % alc. by vol.

• PH: 3.62

Tasting note of the Primeurs 2022 sample

Deep nose which suggests stone fruits aromas with slight toasted notes. Velvety attack followed by a generous mouth with a juicy character. Then, thanks to outstanding defined tannins, the mouth reveals a tapered structure. Notes of wild strawberries and blueberries go with the tasting of this wine which has taken on the best aspects of the vintage 2022 so as to highlight its natural freshness.