

TECHNICAL SHEET

ÉDITION CINÉMATHÈQUE

Surface area in production	27.6 hectares (68 acres)
Density of plantation	6,600 / 8,300 vines per hectare
Average age of vines	30 years old
Types of soils	Clay and limestone
Vineyard management	Natural grass growing between the rows Winter cover crops De-Budding - Manual de-leafing
Harvest	100% by hand in small crates First sorting in the vineyard, de-stemming of the bunches, sorting by densimetry and then a final manual sorting is done Vat-filling by gravity
Date of harvest	19 september to 4 october 2023
Yield	15 hL/ha
Blend	58% Merlot, 33% Cabernet Franc, 9% Cabernet-Sauvignon
Types of vats	20 temperature-controlled stainless steel double-walled truncated-cone vats from 56 to 110 hL 5 temperature-controlled cylindrical stainless steel wine storage tanks, 21 to 52 hL 10 wood vats of 500 L
Vatting time	20 days
Vinification techniques	Full vinification in 20 x 500 L barrels Short, bio-protected pre-fermentation maceration Extraction by pumping over in an aqueous phase, gentle maceration at the end of vatting
Ageing	13 months 45% new french oak barrels 20% one year oak barrels 15% in demi-muids 10% in wooden vats of 30 hL 10% in amphorae of 7.5 hL
Alcoholic degree	14°
Production	1,500 magnums

