HU YUE 2022

VINEYARD ATTRIBUTES

Appellation : Qiu Shan Valley, Shandong, China
The Long Dai Estate nestles in the heart of the Qiu Shan Valley in the Shandong province, North-East of China. The climate in this region is tempered by the influence of the Yellow Sea, about 20 km away. Highly dependent on agriculture, this region benefits from both mild winters and granite soils, making it favourable for viticulture.

Terroir : The 38 ha vineyard is spread over 555 terraces, following the agricultural tradition in the region. This planting method respects both the landscape and the soil structure but also requires a lot of manual work as well as specially adapted machines. Everything has been organized to apply high-precision viticultural methods. Disbudding and green harvesting allow to reduce yields, permitting the grapes to reach full phenolic ripeness. Winter in this region is dry and cold, but less severe than in other parts of the country. Building up soil around the feet of the vines is generally sufficient to ensure frost protection. The summer is hot and includes a short period of rain in July and August, followed by two months of dry weather during the critical ripening period. The grapes do not ripen uniformly due to the terrace system, so the harvesting of each terrace is carried out in several passes to ensure that all grapes are picked at the optimum degree of ripeness.

WINE MAKING SCHEME

This wine is made using traditional Bordeaux winemaking methods for the emblematic grape varieties Cabernet Sauvignon, Cabernet Franc and Merlot. Fermentation begins with gentle, controlled pumping over to gradually extract the tannins and colouring matter. The Syrah is vinified in a gentler way, with extractions facilitating the slow release of aromatic and phenolic compounds.
Following malolactic fermentation and tasting of each vat, a Hu Yue blend is prepared for ageing for 12 months. In all, 53% of the blend is matured separately in barrels from the estate's cooperage.