



LONG DAI 2022

■ VINEYARD ATTRIBUTES

Appellation : Qiu Shan Valley, Shandong, China

Domaine de Long Dai is nestled at the heart of the Qiu Shan Valley in the Shandong Province in the North eastern part of China. The climate here is tempered by the influence of the Yellow Sea located a mere 20 km away. The region is highly dependent on agriculture and the milder winters combined with the granitic soils make it a place of interest to grow vines.

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 organised to apply high-precision viticultural methods. Disbudding and green harvesting naturally reduce yields, allowing 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 vinified using traditional Bordeaux methods for the emblematic grape varieties Cabernet Sauvignon and Cabernet Franc. Fermentation begins directly after the harvest in stainless steel vats. The winemaking process is adapted for each vat, allowing tannins to be extracted in a controlled and gradual way over a period of 20 to 26 days. To maintain a harmony between richness and liveliness, the Marselan is vinified more gently, with a slightly shorter extraction time.

Following malolactic fermentation, the grand vin is blended from a selection of the estate's best batches. The final blend is matured in oak barrels from the Tonnellerie des Domaines for 18 months.

