

龍公酒庄

DOMAINE DE LONG DAI

HU YUE 2021



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 547 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.

VINTAGE SUMMARY

Like the previous vintage, 2021 was a cool vintage. The season began with a wet spring and low temperatures, which delayed the growth of the vines at the beginning of the season. A dry period at the beginning of June helped to ensure a smooth flowering, and from July a rise in temperatures enabled the vines to catch up their phenological delay. A mild water stress set in in August, with a cumulative rainfall of 29 mm over 28 days. Several rainy spells took place between September and October, leading the team to start harvesting relatively early. In order to ensure that the harvest was always carried out at optimal ripeness, a rigorous process of intra-parcel zoning was implemented for each grape variety.

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.

TASTING NOTES

The first nose reveals floral aromas of hibiscus, leading to spicy notes of liquorice and black pepper.

On the palate the wine is juicy, straight and sapid, supported by a mid-palate structured by fine tannins. Long persistence with a freshness that reflects the vintage.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 42%, Merlot 24%, Cabernet franc 19%, Syrah 15%

Alcohol content : 13.5 % vol.

pH : 3.64

Total acidity : 3.55 g/l