HUYUE 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 40-hectare vineyard is spread over 600 terraces, following the agricultural tradition of the region. Winter in this region is dry and cold, but less severe than in other parts of the country. Summer is hot with a short rainy period in July and August, followed by two months of dry weather during the critical ripening period. The terrace system does not allow for uniform ripening of the grapes. Harvesting is done in several passes to ensure optimal 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.