XIAO MU LAN 2023



Appellation: Qiu Shan Valley, Shandong, China

Domaine de Long Dai is nestled in the heart of the Qiu Shan Valley, in the Shandong province in northeastern China. In this region, the climate is tempered by the influence of the Yellow Sea, located about 20 km away. The Qiu Shan Valley benefits from mild winters and granite soils, making it a suitable place for viticulture.

Terroir: The 38-hectare vineyard is spread over 547 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.

■ VINTAGE SUMMARY

Spring 2023 was particularly dry with cool temperatures at the time of budburst. The flowering was accompanied by precipitation, allowing the vegetation to gradually develop. Conditions remained stable and sunny afterwards. At the beginning of August, the vineyard was affected by Typhoon Doksuri, with 146mm of rain, leading to increased sanitary pressure. Subsequently, the heat and low precipitation provided rapid ripening conditions. A meticulous zoning was carried out by the teams across the entire vineyard to prepare for the harvest. The harvest began on August 31 in the Merlot plots and ended on September 26 for the Cabernet Sauvignon.

■ WINE MAKING SCHEME

After destemming and crushing, the grapes are placed in vats for a few hours' maceration, which will confer the wine its delicate colour. The juice is then drained by gravity to separate it from the solids and left to settle to remove all impurities. Fermentation begins at a temperature between 16°C and 18°C for a duration of 21 days. This method allows us to obtain an elegant and structured wine while preserving its aromatic freshness.

■ TASTING NOTES

The color is bright and deep. On the first nose, one can discern aromas of white flowers gradually giving way to fruity aromas of pear and lemon. On the palate the wine is lively and fresh with a beautiful depth with exotic aromas of passion fruit and longan. The structure of the Cabernet Franc complements the aromatic persistence of the Merlot with a delicate balance.

TECHNICAL INFORMATION

Varietals: Cabernet franc 85%, Merlot 15%

 $\textbf{Alcohol content}: 13\,\%\,\text{vol}.$

pH: 3.34

Total acidity: 2.99 g/l

