



## SAINT-EMILION 2016

Generations of local knowledge have taught our grape growers the secrets of each appellation. They know where to source the best grapes to create the most outstanding wines.

### ■ VINEYARD ATTRIBUTES

**Appellation** : AOC Saint-Emilion, Bordeaux, France

Saint Emilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux.

**Terroir** : Saint Emilion presents a great diversity of soils due to erosion, between a fossil rich limestone bedrock, sandy-gravelly hilltops, clay limestone and sand on clay. The resulting wines range from fine and aromatic to more supple and generous.

### ■ VINTAGE SUMMARY

2016 was a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality. It was a challenging year for winegrowers, with a very wet start to the growth cycle (800 mm of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. The red wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours.

### ■ WINE MAKING SCHEME

This wine is made in the traditional Bordeaux methods : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Fermentation is conducted at 30°C and is followed by three weeks of maceration with regular pump-over to ensure a gentle extraction of the tannins. After malolactic fermentation, 40% of the wine is transferred into French oak barrels for a period of 12 months.

### ■ TASTING NOTES

Deep crimson-purple colour. Elegant, refined nose, mingling toasted and vanilla notes with aromas of blackberries and liquorice. Full-bodied, rich and smooth on the palate, with a silky tannic structure and a long aftertaste of red fruit and graphite. Serving temperature: 15 to 17°C This wine can be enjoyed now or cellared for another 5 to 6 years.



### TECHNICAL INFORMATION

**Varietals** : Merlot 85%, Cabernet franc 15%

**Yield** : 45 hL/ha

**Alcohol content** : 13.5 % vol.

**pH** : 3.22

**Total acidity** : 3.12 g/l