

龍公酒庄

DOMAINE DE LONG DAI

XIAO MU LAN 2024

VINEYARD ATTRIBUTES

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 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.

VINTAGE SUMMARY

The 2024 vintage was characterized by a warm and humid spring, with regular rainfall in April and May that encouraged uniform budburst and optimal canopy development. Sunny weather during flowering allowed for a consistent and promising fruit set. Summer brought a gradual rise in temperatures, punctuated by several episodes of heavy rainfall that placed significant pressure on the vineyard. Thanks to the vigilance and expertise of the teams, vine health was successfully preserved. The return of fair weather in autumn provided ideal conditions for ripening. Harvesting took place throughout September, depending on the grape variety and the vigor of the vines.

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

Bright and vibrant pink hue.

The nose reveals aromas of mango and pineapple, intertwined with flinty mineral notes.

On the palate, the attack is fresh, driven by citrus and lemon notes, with hints of melon.

With a crisp texture and electrifying acidity, the nuanced finish evokes the memory of a sun-drenched summer.

TECHNICAL INFORMATION

Varietals : Cabernet franc 75%, Cabernet sauvignon 20%, Petit verdot 3%, Marselan 2%

Alcohol content : 13 % vol.

pH : 3,36

