



## SAINT-ÉMILION 2018

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-Émilion, Bordeaux, France

Saint-Émilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux. It is an unique appellation in Bordeaux, where an abundance of smaller vineyards make a mosaic of the landscape.

**Terroir** : In addition to providing an amazing network of underground rivers and passageways in Saint-Émilion, the incredible limestone rocks carved out of the hills have generated calcary soils known amongst the best in the world for its Merlot. Thus, producing voluptuous, complex wines that are a true joy to drink.

### ■ VINTAGE SUMMARY

Despite particularly capricious weather conditions, 2018 is one of Bordeaux's great vintages. An exceptionally rainy winter and spring resulted in an unprecedented threat of mildew, and there were violent hailstorms in May and July that destroyed 80% of the crop in some vineyards. Fortunately, the situation improved over the summer, which was the hottest since 2003. Conditions were then ideal for the grapes to ripen thanks to the contrast between warm, sunny days and cool nights, resulting in good aromatic concentration. Wines produced from the cooler terroirs (clay and limestone), such as in Saint-Émilion, were among the most successful of the vintage.

### ■ WINE MAKING SCHEME

This wine is made in the traditional Bordeaux method : grapes are destemmed and crushed before being placed in tanks for fermentation. Fermentation is conducted at 30°C and is followed by three weeks of maceration with regular pumping-over to ensure a gentle extraction of tannins and color. After malolactic fermentation, half the wine is transferred into French oak barrels for a period of 8 to 10 months.

### ■ TASTING NOTES

Ruby-red colour.

Expressive nose, dominated by fruity notes of red fruit (black berry and strawberry) evolving with subtle oaky aromas. The wine is soft and round on the palate with well-integrated tannins, making way for a fresh and fruity finish.

#### TECHNICAL INFORMATION

**Varietals** : Merlot 90%, Cabernet franc 10%

**Yield** : 40 hL/ha

**Alcohol content** : 14 % vol.

**pH** : 3.60

**Total acidity** : 3.44 g/l

