



CHATEAU L'ETAMPE SAINT-EMILION GRAND CRU



In conversion to organic

OWNER: Teycheney family

WINEMAKER: Nicolas Géré

CONSULTANT WINEMAKERS: Jean-Claude Berrouet & son
Jean-François

LOCATION: Saint-Emilion

APPELLATION: Saint-Emilion Grand Cru

SURFACE AREA: 1.5 hectare

AVERAGE AGE OF THE VINES: 40-50 years

SOIL: sandy-siliceous alluvium from the Plio-Quaternary

VINTAGE 2019

PRODUCTION: 5 000 bottles

GRAPE VARIETY: 100% Merlot

ANALYSIS: 14% vol., TA 3 g/l

WEATHER CONDITIONS

After a rainy spring which causes coulure and millerandage, a heat wave arrived at the end of June which quickly made the vines suffer. For these different reasons, the maturation was heterogeneous. A winegrower's vintage, where observation and know-how allowed the right choices to be made at every moment.

CULTURAL METHODS

Biodynamic viticulture since 2016, in conversion to organic

HARVEST

Hand picking with sorting pre- and post-destemming, no crushing

WINEMAKING

Alcoholic fermentation in temperature-controlled stainless steel vats with native yeasts at 28-30°C, 2- to 4-week vatting

AGEING

18 months in casks and barrels (30% new oak)

