

SAINT-ÉMILION GRAND CRU

TECHNICAL SHEET : 2018 VINTAGE

GRAPE VARIETIES

- Merlot (90%)
- Cabernet Franc (10%)

VINEYARD

- Total vineyard is18 ha though this wine is produced from 7 ha of vineyards on on the slopes (*côtes*) and foot of the slopes (*pied de côtes*) with soils of limestone and clay.
- Located at Saint Laurent des Combes, next to the medieval village of St Emilion
- Made up of several different plots some next to Tertre Rôteboeuf, Pavie and other well-known neighbours
- Old Vines: 60 years on average
- Replanting at 7,600 vines per ha

VITICULTURE

- Sustainable, organic conversion
- Guyot double pruning (7-8 buds)
- De-budding, de-leafing
- Organic spray products
- Sexual Confusion capsules
- Weed control by cultivation (no herbicide) with grass between the vineyard rows
- Biodiversity encouraged

HARVEST

- Manual and mechanical from 30th September to 5th October 2018
- Manual sorting after de-stemming

VINIFICATION

- Small thermo-regulated vats (50 to 80hl) unlined concrete and stainless steel
- Small plot by plot vinification
- Cold soak of 4 days at less than 10°
- Four manual pumping overs per day and diminishing (mostly in aqueous phase).
 A single rack and return.

- Total time in vat 4 weeks
- Natural yeasts only
- No addition of sulphites before ageing

AGEING

- 70% aged in French oak barrels (225 I) for 12 months (third new oak, third one year, third two years)
- Barrels from four different coopers
- Remaining 30% aged in unlined concrete
- Underground ageing cellar
- Minimal racking (every 6 months)

BOTTLING

- May 2020 at the château
- No fining or filtering

AGEING POTENTIAL

• This wine can be enjoyed young but will continue to improve for around 10 years.

TASTING NOTES

• This juicy rich wine shows a wealth of blackcurrant fruit along with a spicy slightly herbal perfume. Supple and fresh with a rounded medium body it finishes long with silky notes of dark chocolate.

« From generation to generation for over 200 years, in what is the very centre of St Emilion, my family has cultivated these soils and tended our vines. Today it is my turn and I try to make a wine that comes from my heart. Having now my own young son, who represents the 10th generation, I have decided to convert to an organic and biodynamic culture for my vines. I owe it to this exceptional place and to future generations.

Franck Moureau - Owner and Winemaker

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