



Saint-Georges Saint-Emilion

FAMILLE MARTINEAU



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Frequent rainfall during the spring and into early summer provided significant water reserves, preventing the early onset of water stress. The hot, dry summer allowed sugars to accumulate rapidly, and the grapes ripened in an ideal climate.

The weather remained summery in September, enabling perfectly healthy grapes to be picked on the 29th, at the desired maturity.



A VINEYARD...

Deep clay soil
Yield of 25 hl/ha
0.41ha of Merlot dating from 1957
Planting density of 7000 plants/ha

VINIFICATION

Foot-crushing of grapes
Vinification Integrale® in new barrels
Extraction by infusion
Ageing from 20 to 22 months

Alcohol content : 14,5% vol.
pH = 3,59
TA : 4,49 g/L H₂SO₄



...LIKE A GARDEN

Duclos pruning
Working the soil with horse
Green harvest on August 13
Hand-picked harvests with sorting in the vineyard

TASTING

"Dark garnet red colour. Pure aromas of ripe dark fruit, plum, blackberry dark chocolate and mild oak. Good density on the palate youthful but finely integrated tannin adding freshness to the ripe and unctuous fruit, mid oak and spice notes and a long meaty finish."

ANDREAS LARSSON
Meilleur sommelier du monde

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