

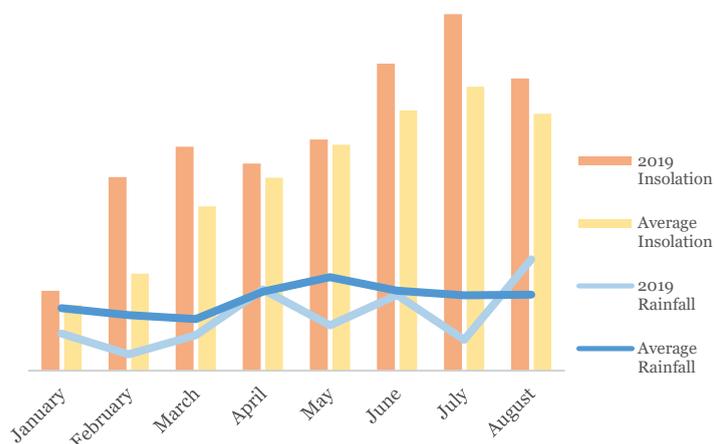
IN THE VINEYARD

With 1,784 accumulated hours of sun exposure until the end of August (vs. 1,459 hours in average), 2019 is the sunniest year since 1990, especially caused by February, March, June and July months. An exceptionally sunny February encouraged vegetation's early development, but early spring nights can be quite cold... Frost close to **-4°C (25°F) in the morning of April 4th** affected nearly 40% of the vineyard.

The flower happened in end of May and gave grapes with millerandage; the juices are concentrated because the berries are small, due to the lack of rain until the end of July. Added up to the frost and the summer heatwaves, the conditions are gathered to give us the lowest yield of the region in the past 19 years.

The month of August is actually the exception, with temperatures 2.7°C (5°F) lower than normal values, and excess water of 40 mm, allowing the grapes to keep their acidity and to gain juice.

As a result, 2019 is a quite late vintage, the 8th over the past 28 harvests, with a start on **September, 11th**.



THE WINES

High rainfall and fresh temperatures during the first two weeks of August permitted to maintain the acidity levels in the wines. Thus, balance is here, and matches the berries' good maturity, without any excess since the level of alcohol is maintained around 13°C.

At the end of the pressing, the wines are **balanced, full-bodied** and **silky, aromatic** and **fine**.

TECHNICAL DATA

Harvest : From September 11th to September 18th, over the 30 hectares of the Château, i.e. 7 working days

Traditional harvest : 80 pickers, harvest by hand only with 30 liters small boxes to preserve Gamay's fragile skin

Whole cluster : 35% in average, with tanks from 5% to 100%, depending on the terroir's origin

Low yield : **25 Hl/ha**, among the lowest ones since 2009; the Moulin-à-Vent AOC authorizes a maximum yield of 56 Hl/ha

Harvest Order by terroir : La Rochelle, Les Vérillats, Les Caves ('Grands Savarins'), Les Thorins, Champ de Cour, Clos de Londres, Moulin-à-Vent

A soft vinification : to preserve the finesse of the juices, the extraction is soft (100% 'remontages') and short (between 15 and 20 days of fermentation, vs. between 20 and 25 days in average at the domain)