



CHÂTEAU BLANCHE HERMINE

SAINT EMILION GRAND CRU

VINTAGE 2016

Vineyard

Pretty small vineyard of 2.2Ha located on the village of Saint Christophe des Bardes. Next to Laroque and Ferrand behind Terte-Roteboeuf, the plot of vines is planted on a soil of deep clay inlaid with limestone rocks up to a depth of 80cm and a sub-soil of blue Clay of "Glay" type on a thick Molasse layers of calcareous bedrock.

The whole plot was reshaped and drained in 2013 with a big peripheral drain connected to a subsidiary crossing network of smaller drains in order to protect optimally the vines from water-stress in high temperature time as well as from flooding during period of heavy rainfall.

88% Cabernet Franc (clone 214) et **12% Merlot** (clone 343)

sur porte greffe M-Gt 101-14 clone759

Cultivation

Integrated method (80% of protection compatible with « organic » label), organic fertilizer Biotop which is a Bacteria activator made from mixt compost, tillage under vines (mechanical weeding).

Like-a-garden vineyard

-Late pruning in March, mainly in double-Guyot, selective Disbudding, 3 to 4 clusters by branch, trimming as high as possible to maximize photosynthesis thanks to a larger leaf surface area and consequently to achieve a better maturity of the crop.

-Partial de-leafing (removal of the eastern facing leaves), 3 Green Harvests (crop-thinning) from end-of-July to mid-September.

-Hand harvest in small crates (15kg).

-Average yield 35hecto/ha. Harvest 2016 held on October 8th.

Cellar

Complete destemming and selection of grape maturity by laser control machine (The Cube) No crushing. Tapered temperature controlled double skin stainless steel vats. Pumping machine Francesca technology with double valve piston heart to provide excess of crushing or grinding.

Wine making process

Cold pre-fermentation maceration for 2-3 days, selective yeasting and enzyming, then heating of the vat up-to 24/25°C. Several little soft pumping-up (4/day for 2 volumes until 1040 of density = 7%Alcool). Relieving at 1020 of density, addition of nutrient for yeast. Pumping-up on 2/day for 1 volume until the end of fermentation. The aim is to complete and achieve the totality of the fermentation preventing from any deviation, and to held a soft extraction of color and good tannins. So depending the ripeness of the vintage we can go as far as pomace leaching, thanks to additional relief, partial pumping-up (60% of the volume) for 2 weeks after Alcoholic fermentation. After running off, and without no addition of pressing juice, the second fermentation malo-lactic is held in vat, quick and complete (possibility of use of lactic bacterium) in order to keep the freshness and purity of the fruitness.

Maturation

The wine is put into French oak barrels from Allier new for 70% and 1 year old for 30%. Barrels from 4 different coopers including Ameline of Tonnellerie Bordelaise. 1to2 racking, regular topping-up, 12 months of Maturation in barrel and 6 months in vat for a perfect colloidal polymerization responsible for an excellent stabilization of the tannin and color substance. Light fining with liquid eggs, light filtration before bottling end of June.

Phylosophy: Searching for "UMAMI" the 5th taste



Aging potential more than 10 years
Wooden case of 6 bottles