



CHATEAU BLANCHE HERMINE

SAINT EMILION GRAND CRU

VINTAGE 2018

Vineyard

Pretty small vineyard of 2.2Ha located on the village of Saint Christophe des Bardes. Next to Laroque and Ferrand, 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 "Glau" 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), Physiological pruning. Foliar treatment of compost tea, algae, earthworm juice and fermented whey rich in amino acids.

Like-a-garden vineyard

-Late pruning in March/April before risk of frost: The pruning of the vineyard follows the Dezeimeris precepts with a physiological pruning in double or simple Guyot unilateral accepting the elongation of the plant. 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 2018 held on early morning of October 8th.

Cellar

Complete destemming and selection of grape maturity by laser control machine (The Cube) No crushing. 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 at 6/8°c. for 2-3 days, we use pitching indigenous yeasts from an optimized starter must a few days before harvest, 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 because of the ripeness of the vintage 2018 we could go as far as pomace leaching, thanks to additional relief, partial pumping-up (60% of the volume) for 2 weeks after Alcoholic fermentation. After racking and 24 days of maceration on lees and without no addition of pressing juice, the second fermentation malolactic is held in vat, quick and complete no use of lactic bacterium this time, in order to keep the freshness and purity of the fruitiness.

Maturation

The wine is put into French oak barrels from Allier new for 70% and 1 year old for 30%. Barrels from 3 different coopers including Ameline of Tonnellerie Bordelaise. Only one 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

Case of 6 bottles

