



CHÂTEAU BLANCHE HERMINE

SAINT EMILION GRAND CRU

THE VINEYARD

Small vineyard of 1,6Ha located on the communes of Saint-Émilion and Saint-Christophe-des-Bardes. Terroir of deep clay encrusted with limestone on the surface up to 80cm and composed of blue clay of Gley type on a parent rock of asteriated limestone. The whole of our parcel is drained on the periphery and in its transversal center. The whole of our vineyard is grassed and every 2 rows is covered with cereals and legumes to provide organic matter in-situ, natural de-compaction and, once rolled, a moist ground cover in summer.

95% Cabernet Franc (clone 214) and 5% Merlot (clone 343) on M-Gt 101-14 clone759 rootstock
ORGANIC AB– HVE3 – BIODYPSIOLOGIC CULTURE

-Organic, Compost tea and homemade foliar fertilizer based mainly on fermented wey. "fertilizer" Biotope bacterial activator from plant and animal compost. Work under the plant (weeding with blades and discs crushers). All bottoms grassed and autumn sowing of Triticale, Vesse and Oats one row on two, laid down in May at flowering. Vineyard followed as a Garden - Pruning in March, in Guyot Simple and Double mixed, buttons and counter-buttons, load adapted to the setting in reserve. Physiological soft pruning, simple unidirectional Guyot or mixed, with respect of the elongation, optimal pruning.

Goal : reinforcement of the cambium.

- Four fruiting shoots per rod, i.e. max. 8 bunches; large leaf area in high trellising. Compost teas and home-made fertilizer based on whey, yeast and ash algae.
- Partial leaf removal at sunrise, 3 green harvests from late July to mid-September.
- Manual harvest in small crates of 15kg on 04/10/2022
- Average yield of 28hecto/ha around 6000 bottles.



2022

THE CELLAR

50 hecto Lejeune truncated cone-shaped stainless steel tank with thermo-regulated double skin. Francesca double core technology pump and peristaltic pump. Sorting of the grapes on the vine, destemming and sorting by ViniCube. Starter with indigenous yeast.

THE VINIFICATION : PERCOLATION – GENTLE EXTRACTION - INFUSION

Start of fermentation (CO2 protection) then "pre-fermentation" cold maceration (8°C) after yesting during 3 to 4 days accompanied by numerous pumping over in order to extract the color and the fruit of the grape. Warming of the vat to 24/25 degrees then numerous small pumpings (4/d for 2 volumes until 1040 of density = 7% Alc). 1 delestage at 1020, then 1 volume in 2 pumpings/day until the end of Fermentation. Principle of fast and complete fermentation to avoid any deviation. On this rich vintage, the gentle extraction went until the leaching of the marc, i.e. 14 days after the end of the alcoholic fermentation. A release shedding accompanied by small daily pumpings at 30% volume. After running off and without adding the press juice, Malolactic fermentation in vats is also complete and fast, to preserve the fruit.

AGING, FINING AND BOTTLING

Barreling in new oak barrels (70%) and one wine old barrels (30%) - 100% Ameline from best fine grain oakwood (Tonnellerie Bordelaise), 1 racking, regular topping up, Aging of 12 months in barrels and 6 months assembled in tanks for a good colloidal polymerization guaranteeing a good tannic stability. Light fining with liquid egg, light filtration before bottling on June 18th, 2024.

Can be kept for more than 15 years

Delivered in carton of 6 flat.