



# PETITE HERMINE

## DU CHÂTEAU 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.

**90% Merlot (clone 343) et 10% Cabernet Franc (clone 214) both on stock 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

- 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 44hecto/ha. Harvest 2018 held on early morning of September 29th.

#### Cellar

Complete destemming and selection of grape maturity by OPTICAL SORTING MACHINE. No crushing. Temperature controlled 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 1020 of density = 9%Alcool).

2 x Relieving at 1080 and 1010 of density.

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 vintage 2017 we could not go until pomace leaching, 1 additional relief, partial pumping-up (50% of the volume)

for 10 days after Alcoholic fermentation. After racking and 15 days of maceration on lees and without no addition of pressing juice, the second fermentation malolactic is held in vat, quick and complete at 21`c., we were focus on the freshness and purity of the fruitiness.

#### Maturation

The wine is put into French oak barrels from Allier new for 20% and 1 year old for 80%. Barrels from 2 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 5<sup>th</sup> taste

Aging potential more than 12 years.

Case of 6 bottles

