

PORTOVINO

CHÂTEAU CHARMAIL HAUT-MÉDOC 2018

Complexity and Depth and Texture in a Covid Lockdown.

In Bordeaux, the 2018 vintage was such a hot Summer, that we kept a close eye on the Merlot, as it was ripening at an above average rate; for that, we decided to harvest Merlot early on September 17 th.

The fruit is very open, with perfectly ripened and creamy tannins. I am extremely happy to start using them [cement eggs] in 2018. It allowed us to retain much needed freshness and capture the extra aromatic complexity, almost exotic aromatics, that the Merlot and Petit Verdot displayed at Charmail in 2018. It will be interesting to see us using these more for elevage in future vintages. 2015/2016 was a hot and cold vintage next to each other; same could be said of 2018/2019. (Augustin)

REGION: Bordeaux

GROWING AREA: Haut-Médoc (Saint-Seurin-de-Cadourne) just above Saint-Estèphe

FARMING: practicing organic (since 2014 in conversion to certified organic by Ecocert for the 2024 vintage)

VINEYARD ALTITUDE: 22 m / 92 ft

SOILS: Cabernet Sauvignon / silicate gravel; Merlot / red clay; Cabernet Franc / clay with limestone; Petit Verdot / on locally called *palus* soils

VARIETIES: 33% Cabernet Sauvignon, 41% Merlot, 15% Cabernet Franc and 11% Petit Verdot

VINE AGE: 28 years old **VINE TRAINING:** double guyot pruning

HARVEST DATE: First picked was Merlot on September 20th and last was Petit Verdot on October 15th **YEASTS:** native **FERMENTATION & ÉLEVAGE:** destemming, soft infusion of must for 24 days where grapes 'crushed' by their own weight; fermentation continues for another 12 days, with some CO2 used to gently break the cap. Soft press and then élevage for 12 months: 95% in large wood demi-muids (500 liters) and 5% in 17HL cement eggs (Nomblot)

SULPHUR: 60 mg/L totally added (20 mg/L before the fermentation; 30 mg/L after the fermentation; 10 mg/L at bottling)

ALCOHOL: 14% **ANNUAL PRODUCTION:** 11,600 cases

