

GREENWOOD

FINE WINE Est. 1997

Saint-Emilion Grand Cru

THE ESTATE

Situation: Northern plateau of Saint-Emilion. Soil: Mostly clay with some sandy surface deposits. Grape varieties: 92 % Merlot - 8 % Cabernet Franc. Age of vines: Merlot from 15 to 75 years (average 40 years) Cabernet Franc 45 years.

PRODUCTION IN 2013

Surface area harvested: 6 ha 30. Grape varieties: 92 % Merlot - 8 % Cabernet Franc. Harvesting: By hand using trays, with selection of fruit in the vineyard and then again by optic sorting system. Harvest date: 8th and 9th October.

VINEYARD MANAGEMENT

Pruning: Double guyot and mixed. **Cultivation:** Rational surface tilling of the soil and cultivation of grass between the rows. **Management during vine growth:** Debudding, 2 leaf removal and thinning out operations.

WINEMAKING PROCESS & AGEING

INT-ÉMILION GRAND

APELIATION SAINT-ÉMILION GRAND CRU CONTROLE

2013

IS EN BOUTEILLES AU CHATEA

Winemaking process: Traditional. Alcoholic fermentation and vatting: In concrete vats with temperature control. Vatting: From 3 to 4 weeks according to the plots. Malolactic fermentation: In barrels 65% new barrels, 35 one-year-old barrels. Ageing period: 15 to 18 months; depending plots.

PRODUCTION / COMMERCIALISATION

Yield 2013: 30 HL/ha. Château La Fleur 2013: 38,000 bottles (estimate).