

## CHÂTEAU LA GRÂCE DIEU SAINT-ÉMILION GRAND CRU



## VINEYARD

• Surface: 13 hectares

 Terroir: Argilo-limestone on the Asteria Limestone Plateau (adjacent to the Crus Classés at the gates of the City), and siliceous clay

• Planting density: 6,000 and 8,000 vines/ha

· Pruning: Single and mixed Guyot

• Grape varieties: 80 % Merlot, 20 % Cabernet Franc

• Average age of vines: 25 years

Soil work: Ploughing, no chemical weedkiller

• Average yield: 45 hl/ha

## ENVIRONMENT

Environment is at the heart of the work in the vineyard:

- Absence of CMR products
- Absence of herbicides
- HVE (High Environmental Value) approach
- Sexual confusion against cluster worms
- Autumn seeding to loosen, decompress, enrich the soil and then used as green manure





## VINIFICATION

**Harvest:** Manual with a sorting table in the cellar **Vinification:** Sensible pumping over, according to the vintage, allows the tannins and the colour of the grapes to be gently extracted

Vatting time: 18 days on average

**Ageing:** 16 months in French oak barrels (1/3 new, 1/3 of 1 wine and 1/3 of 2 wines) for half the harvest and the other half in temperature-controlled concrete vats

Bottling: At the Château