



Château
LaRESSAUDIE



Montravel Red « Réserve » 2020

Blend : 90% Merlot, 10% Cabernet Sauvignon

Harvest Date : September 30th and October 1st

Fermentation : The manual harvest is completely de-stemmed and sorted to eliminate all green waste, foreign bodies, raisins and green or unhealthy berries. It is then subjected to a pre-fermentation cold maceration for several days before inoculation. Fermentation continues in temperature-controlled stainless-steel vats. Two daily pump overs help promote maximum extraction of phenolic compounds (anthocyanins, tannins, etc.) and aromas. Once fermentation is complete, the wine will remain under marc for several weeks to refine the tannins. It will then be transferred to new barrels to carry out the malolactic fermentation and continue aging for 24 months. Only a limited selection of the best barrels will be kept for this "Reserve".

Alcohol: 15.1% **pH:** 3.60 **TA:** 3.64 g/L H₂SO₄

Bottling Date: January 12, 2023

Production: 2300 bottles

Vintage Notes : Bud burst throughout the vineyard was observed around March 25th, 15 days earlier than normal, and the vineyard kept this head start throughout the growing season. Fortunately, the devastating storm of April 17 in the Montravel AOC did not affect us. May was notable for its increase in temperatures which lasted throughout the summer with very little rain. By the third week of September, the sugar content of the grapes was already high, but we were still far from the optimal phenolic maturity. Although rain was forecasted, we decided not to harvest in order to push maturity further. The gamble paid off: rain swelled the grapes and lowered the potential alcohol to an acceptable level. An additional week of good weather finished fully ripening our vineyard.

Tasting Notes : Very ripe red and black fruit, cherry, blackcurrant, vanilla, spices, blond tobacco, cigar box, coated in fine and silky tannins. Full bodied with ample mouthfeel. Long finish. Nice balance.