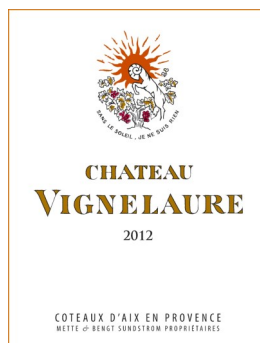


TECHNICAL SHEET

CHATEAU VIGNELAURE RED 2018

AOC Coteaux d'Aix en Provence



VINEYARD AREA

55 Hectares of which 16 selected for the production of the Château blend.

DATES OF HARVEST

From September 11th to October 9th.

CLIMATIC CONDITIONS

Winter has been relatively dry and soft. Spring has also been soft but also very wet. As mildew has put a strong pressure, we had to be careful to contain the disease. The great efforts of all the workforce in the vineyards has allowed us to maintain both quality and quantity levels of production.

June and July have been quite warm and dry, whereas August and its rainy periods created a potential threat with the botrytis. Fortunately, September offered a perfect sun and dryness so that the harvest have been conducted under a perfect weather.

This new vintage presents an excellent quality with a slightly decrease in terms of volume compared to 2017. For reds as well for whites and rosés, the balances are excellent with a greasy and fresh aspect, combined to straight ripe fruits flavours.

SOIL

Limestone-clayey soil mixed with gravels.

GRAPE VARIETIES

50% Cabernet Sauvignon, 50% Syrah
Average age of the vines : 46 years old.

YIELD

36 Hl/Ha for the entire vineyard
24 Hl/Ha for this cuvée "Château Vignelaure Red"

VINIFICATION

Grapes are harvested by hand with a strict selection on the plot and then at the crusher. All grapes are destemmed and lightly crushed.

Varieties and parcels are vinified separately with a different vinification program for each vat. The alcoholic fermentation takes place in temperature-controlled stainless steel vats for 10 days.

Some vats are allowed to get up to 30°C for an added extraction, others fermented cool at max 26° to keep fruit flavours and aromas.

Post fermentation maceration for several weeks. After pressing and before the malolactic fermentation, the wine is transferred to 228L and 440L Burgundy oak barrels (10% in new barrels). The wine is racked of the barrels after 24 months.

AGEING

Château Vignelaure 2018 can be drink now but its aromas will continue to develop and improve in the bottle for at least ten years.

FOOD AND WINE PAIRING

Game, poultry, lamb or red meat. To show the full potential of the wine, it can be a good idea to decant it before serving.