

TECHNICAL SHEET

CHATEAU VIGNELAURE RED 2019

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 9th to October 14th.

CLIMATIC CONDITIONS

Autumn 2018 was very rainy which allow a good water reserve in the soil. Winter was quite soft and dry. Spring was soft and the start in vegetation is fast. A cold return the May 6th lead to frost on freshest land like the bottom of La Grand Pièce and the plot of white grapes call Les Amandiers.

Summer was dry and warm. We noticed few damages on leaves and berries.

The land of Vignelaure and the water availability allow a good development of the wine with excellent conditions.

Harvest started September 9th with berries of Merlot vinified in rosé. Harvest lasted five weeks with a good and soft weather.

Wines produced in the three colours reveal a good balance without an excess of alcohol, an open fruit and good freshness.

SOIL

Limestone-clayey soil mixed with gravels.

GRAPE VARIETIES

50% Cabernet Sauvignon, 50% Syrah

Average age of the vines : 47 years old.

YIELD

38 Hl/Ha for the entire vineyard

25 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.

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 2019 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.