

PORTOVINO

CHÂTEAU CHARMAIL HAUT-MÉDOC 2019

Do Go Gently into that Good Night. A classic vintage, with exquisite tannins and length. I'll drink one now and, and for every year for the twenty years.

Winter was fairly dry but mild, spring was very cool with few frosts but without damage. Summer was very hot but punctuated by welcome showers in July, August and beginning of September when the cooler weather returned. Merlot and Cabernet Sauvignon were extremely successful. You can really see the precision and aromatics that come from using even some cement eggs. We used 10% cement eggs; we'll use more in future. *2015/2016 was a hot and cold vintage next to each other; same could be said of 2018/2019.* (Augustin)

REGION: Bordeaux

GROWING AREA: Haut-Médoc (Saint-Seurin-de-Cadourne)

FARMING: practicing organic since 2014 in conversion to certified organic by Ecocert for the 2024 vintage

VINEYARD ALTITUDE: 28 m / 92 ft

SOILS: Cabernet Sauvignon / silicate gravel; Merlot / red clay; Cabernet Franc / clay with limestone; Petit Verdot / on locally called *palus* soils

VARIETIES: 33% Cabernet Sauvignon, 40% Merlot, 15% Cabernet Franc and 12% Petit Verdot

VINE AGE: 33 years old **VINE TRAINING:** double guyot pruning

HARVEST DATE: First picked was Merlot on September 25th and last was Petit Verdot on October 11th

YEASTS: native **FERMENTATION & ÉLEVAGE:** destemming, soft infusion of must for 24 days where grapes 'crushed' by their own weight; fermentation continues for another 12 days, with some CO2 used to gently break the cap. Soft press and then élevage for 12 months: 90% in large wood demi-muids (500 liters) and 10% in 17HL cement eggs (Nomblot)

SULPHUR: 60 mg/L totally added; 20 mg/L before the fermentation, 30 mg/L after the fermentation and 10 mg/L before bottling

ALCOHOL: 14% **ANNUAL PRODUCTION:** 9,500 cases

