

PORTOVINO

CHÂTEAU CHARMAIL HAUT-MÉDOC 2021

Cool Year, Changing Elevage (and extra special sauce of Petit Verdot)

The harmony of this cool vintage brilliantly withstands the whims of the climate, revealing both freshness and depth. Bright and expressive, it opens with notes of blueberry, blackcurrant, and wild strawberry, layered with floral hints and a touch of balsamic from the perfectly ripened Petit Verdot). The palate is vibrant and silky, with juicy tannins and a balance of red cherry, violets, and mineral-driven finish. A wine of elegance and energy, full of surprise and charm.

Climate Particulars: The 2021 vintage was a challenging year, defined by frost, mildew, and cooler-than-usual temperatures. Charmail's proximity to the estuary helped protect some of its Merlot from frost, but mildew, driven by super wet spring conditions, took its toll. The summer remained cool and rainy, delaying grape ripening significantly. However, this year = continued commitment to organic farming practices even in difficult seasons. The Petit Verdot benefited from the late ripening; ultimately becoming the star of the vintage, making up a higher proportion in the final blend!

REGION: Bordeaux **GROWING AREA:** Haut-Médoc (Saint-Seurin-de-Cadourne) just above Saint-Estèphe **FARMING:** practicing organic (since 2014 in conversion to certified organic by Ecocert for the 2024 vintage)

VINEYARD ALTITUDE: 22 m / 92 ft **SOILS:** Cabernet Sauvignon / silicate gravel; Merlot / red clay; Cabernet Franc / clay with limestone; Petit Verdot / on locally called *palus* soils **VARIETIES:** 50% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc and 20% Petit Verdot **VINE AGE:** 33 years old

VINE TRAINING: double guyot pruning **HARVEST DATE:** September 27th (Merlot) to October 14th (Petit Verdot) **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 of aging: 35% in 225L barrels, 50% in 500L barrels (demi-muids) & 15% in 17HL cement eggs (Nomblot)

This is a different blend. Merlot heavy - from Charmail - also integrates the evolving elevage practice, which highlights elegance and poise, which is quickly becoming a Charmail signature.

ALCOHOL: 13%

ANNUAL PRODUCTION: 100 000 cases

