



TECHNICAL FACT SHEET

GEOGRAPHIC SITUATION: alongside the Gironde river in the commune of Saint-Seurin de Cadourne next door to the Saint-Estèphe appellation area

DATE WHEN THE VINEYARD WAS FIRST PLANTED: 17th century. The estate was bought in 1982 and has been renovated since.

VINEYARD AREA: 27.50 hectares (68 acres) in one single plot

TOPOGRAPHY: hilly

SOIL TYPES: gravelly clay

GRAPE VARIETIES: 48% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc, 2% Petit Verdot

PLANTING DENSITY: from 6,700 to 8,700 vines per hectare

AGE OF THE VINES: 30 years on average

ROOTSTOCKS: Riparia, 101-14, 3309, 420 A

MANURE: only organic

VINE MANAGEMENT TECHNIQUES: traditional with tilling of the soil

SPECIAL TECHNIQUES: systematic leaf and green fruit removal

Château Charmail was the first to carry out leaf removal

YEARLY PRODUCTION: 9,000 to 10,000 cases of main wine (about 80% of total production)

The rest is sold as Tours de Charmail.

HARVESTING: manual in all parts of the vineyard. A precursor in green harvesting

VATTING: the harvest is steeped for 15 days at 5°C, using dry ice; fermentation for 7 days; about 10 days of final maceration

ALCOHOLIC FERMENTATION: from 25 to 30°C with temperature regulation

AGEING: 1 year in barrels, one third of which are renewed each year

FINING: no

FILTRATION: no

BOTTLING: carried out with our own equipment in Spring

OWNER: Bernard D'Halluin

DIRECTOR: Olivier Sèze

ENOLOGIST: Michel Couasnon

VINEYARD MANAGER: Sébastien Pineau

and a great team of people with various skills and experience, all true believers in Château Charmail