

Château Pré la Lande

Cuvée des Fontenelles 2019



No added sulfites

Natural wine certified organic, biodynamic and vegan

Appellation : *Sainte-Foy Côtes de Bordeaux*

Geographic location :

The family property of 22 hectares, including 14 ha of vines in one piece on the slopes of a hill overlooking the Dordogne valley, is situated 3.5 kilometers south of Sainte-Foy la Grande, in the heart of the appellation Sainte-Foy Bordeaux.

Exposure / Terroir

Top of a hill with clay-limestone soil.

Grape varieties:

75% Merlot, 25% Cabernet Franc.

Average age of the vines 37 years

Vine management:

Single guyot pruning with disbudding. Green harvest, leaf stripping.

Low yields (30 hl / hect). Organic farming since 2007. Practices of biodynamic since 2012. Certified Demeter in 2016. 100% manual harvesting in crates. Sorting in the vineyard.

Winemaking and ageing:

Native yeasts. Cold fermentation before maceration. Alcoholic fermentation in thermoregulated tanks. Post-fermentation maceration. Vatting for about 5 weeks. 5 months ageing in stainless steel and concrete tanks.

Bottling :

After blending and fining with peas protein, very slight filtration is carried out at bottling. No sulfites added during the bottling.

Story:

The hills along the Dordogne have long been conducive to growing vines thanks to the natural slope allowing good drainage and the excellent exposure. Château Pré la Lande has been producing wine since 1860. The magnificent stone cellars exist from that period.

Tasting comments:

Spring was cool and flowering was late. During that period, the weather was very humid, not favoring good fruiting (sagging). Conversely, summer was extremely dry, naturally limiting yields. The harvest began in mid September with optimal ripeness and excellent consistency. The sanitary state being perfect, the choice not to add any sulfite has been done. The making of a yeast, the manual harvesting in crates, and the use of a peristaltic pump allowed us to vat the marc without crushing.

Red and black fruits are explosive from the first nose. On the palate, harmony reigns between the dense and very fine tannins and the palette of jammy fruits. This wine is pleasant young, with a lot of freshness trapped in the bottle by early conditioning. To taste it young or to keep in a good cellar 3 to 5 years.

