



LA MAISON
CARDINALE
· UNE MAISON CRÉATIVE ·



La Maison Cardinale is one of the few family estates still inhabited in Saint-Émilion, with a singular view of the vineyards, organised on two opposite sides of the same limestone plateau.

2023

Everything is changing,
but nothing has changed!



A NEW RANGE

On the north side,
Château Fleur Cardinale
extends over 27.6 hectares
with its Saint-Emilion Grand Cru Classé,
and 2.4 hectares with Fleur Cardinale white.

Château Croix Cardinale,
Saint-Emilion Grand Cru,
expresses itself on the south-facing slope,
on a 4-hectare vineyard.



ANew TECHNICAL DIRECTOR

2023 marks the arrival in our team of **Ludivine Chagnon** as Technical Director.

Previously Technical Director of Château Laroque in Saint-Emilion, Ludivine's main task will be to support us in our new vision for the vineyards, both in terms of the viti and the vini.

Like us, she shares the same sensitivity to the tenuous link that exists between the uniqueness of a place and the expression of the wines from which they are made.

From Chile to Burgundy, via Sancerre, her 20 solid years of experience in the production of great red and white wines, as well as her eye for detail, are a precious new asset for our properties.

THE 2023 VINTAGE

by Ludivine Chagnon

TECHNICAL DIRECTOR AT LA MAISON CARDINALE



THE EXPLOSION OF LIFE...

2023. At first shy and wrapped up in the winter chill, I didn't tell anyone about my plans for greatness. Gently, the buds broke at the end of March without any real fear of the frost, which was short and early. I gave the winegrowers time to prepare the first plots, and then I let loose.

Heat, rain, mild nights, humidity - you could say I did a pretty good job. Echoing my energy, the vines exploded with life, joy and light. Magnificent inflorescences, crazy growth, all the conditions were there for the plant kingdom to express itself, including the fungi. But that wasn't enough for me. I wanted more.

92 mm of accumulated rain in June, only 12 days of penetrability. I had them, so I eased off.

I smiled again in July, and the vines were able to enjoy the moderate water stress so important to the polyphenolic potential of the grapes.

...TO THE BALANCE OF THE FRUIT

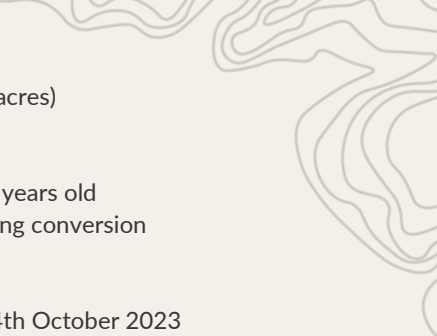
My rather gloomy mood at the beginning of August prevented excessive stress, and it was in the light of late summer that the aromas became clearer and the tannins more refined. The destruction of plant compounds, the synthesis of pure, black anthocyanins and aromatics, the concentration and conservation of a good pH level - these are all physiological phenomena made possible by a balanced autumn.

When I arrived at the winery, I already had all the makings of a great winemaker, and I was the object of all the attention. Pampered by loving hands, delicately vinified, I allowed myself to reveal my sensual, whole nature.

I'm 2023, and you'll soon forget my bad mood, when the sparkle of my aromas in the glass speaks of hope and joy.

CHÂTEAU
FLEUR CARDINALE
GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU





27.6 ha in production (68 acres)
Clay and limestone soils
6600 - 8300 vines / ha
Average age of vines ~ 30 years old
Third year in organic farming conversion

HARVEST

From 19th September to 4th October 2023
15hl / ha before selection

PRIMEURS SAMPLE

56% Merlot | 37% Cabernet Franc | 7% Cabernet-Sauvignon
14,5% vol. | pH 3.6

VINIFICATIONS

Temperature-controlled stainless steel truncated-cone vats
Full vinification in 20 x 500L barrels
Short pre-fermentation cold maceration under bio-protection
Extraction by pumping over in an aqueous phase
Gentle maceration at the end of vatting

AGEING

12 to 14 months
45% new French oak barrels | 20% one year oak barrels
15% demi-muids | 10% in wooden vats
10% in TAVA amphorae of 750 L

POTENTIAL PRODUCTION

Grand vin: 40 000 bottles
Second wine [Intuition de Fleur Cardinale] : 10 000 bottles



FLEUR CARDINALE
B L A N C
BORDEAUX





A GREAT WHITE WINE

FROM THE TERROIR

After two seasons devoted to apprenticeship, during which small volumes were bottled under the Intuition de Fleur Cardinale blanc label, 2023 marks the **first official vintage of Fleur Cardinale blanc**.

This great terroir-driven white wine is produced on a small parcel of land that has the particularity of being **enclosed within those of Château Fleur Cardinale**, on the coolest part of the estate.

The wine already shows a complexity and finesse that match the team's aspirations: to create a great white Bordeaux that is lively, mineral and fruit-driven, without the overpowering imprint of excessive oak.

2.4 ha in production (5 acres)
Clay on sandy loam molasses
8350 vines / ha
Average age of vines ~ 5 years old
Third year in organic farming conversion

HARVEST

Sauvignon Gris : 25th August
Sauvignon Blanc : 28th August
Sémillon : 12th September
42 hl / ha before selection

PRIMEURS SAMPLE

57% Sauvignon Blanc | 43% Sauvignon Gris
12.8% vol. | pH 3.1

VINIFICATIONS

Whole bunch pressing
Vinification in barrels
and temperature-controlled 20 hL stainless steel vats

AGEING

Ageing on lees for 8 to 9 months
with modulated stirring of the lees

POTENTIAL PRODUCTION

Grand vin: 3 500 bottles
Second wine [Intuition de Fleur Cardinale Blanc]: 9 000 bottles

CHÂTEAU
CROIX CARDINALE
SAINT-ÉMILION GRAND CRU

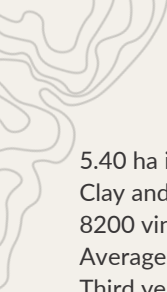




A NEW TERROIR OF EXPRESSION

Château Croix Cardinale is the new **confidential cru** of the D. Decoster family, now located on the **southern slopes** of the Saint-Etienne-de-Lisse limestone plateau.

Its blend is **atypical**, dominated by Cabernet Sauvignon and Cabernet Franc, planted on sloping limestone hillsides, offering a visionary stylistic expression for the appellation..



5.40 ha in production (10 acres)

Clay and limestone soils

8200 vines / ha

Average age of vines ~ 9 years old

Third year in organic farming conversion

HARVEST

From 21th to 29th of September 2023

15 hl / ha before selection

PRIMEURS SAMPLE

41% Cabernet Franc | 52% Merlot | 7% Cabernet Sauvignon

14% vol. | pH 3.5

VINIFICATIONS

Full vinification in 3 x 500L barrels

Extraction mainly by pumping over

AGEING

13 months

37% demi-muids | 28% new French oak barrels

17% one year oak barrels | 19% in TAVA amphorae of 750 L

POTENTIAL PRODUCTION

Grand vin: 5 500 bottles

Second wine [Révélation de Croix Cardinale]: 3 500 bottles

OUR
VALUES



In 2023, La Maison Cardinale embarked on a project to overhaul its **CSR policy**. Through in-house workshops, this initiative consolidated the foundations of a strategic and collective approach to social and environmental responsibility.

La Maison Cardinale has also had its **BEE FRIENDLY** label reconfirmed. This recognition underlines the company's commitment to preserving pollinators and biodiversity.

La Maison Cardinale had already invested in an **eco-design approach** in recent years, notably for bottles and labels.

This year, the company has taken a new step by working on **shorter capsules**, thereby reducing the raw material and the associated environmental impact.

