



VIGNOBLES ROBIN LAFUGIE

Saint-Emilion Grand Cru



CHATEAU PAILHAS

Saint-Emilion Grand Cru

APPELLATION: SAINT-EMILION GRAND CRU

SURFACE: 15 Hectares

GRAPE VARIETIES: 80% Merlot and 20% Cabernet Franc

MEDIUM AGE OF VINES: 30 years

SOIL: Sand and sandy clay

DENSITY: 6500 to 7500 plants per hectare

METHOD OF CULTIVATION: Pruning leaving one or two branches, disbudding, grass growing between the rows every other row, reasoned fight, manual de-leafing, and green harvesting

YIELD: 45 hl/ha

WINE MAKING: Plot selection and sorting of the harvest - Traditional alcoholic fermentation in stainless steel vats - Thermally regulated

AGEING: 12 to 18 months in French oak barrels

PRODUCTION: 40 000 Bottles

RESPONSIBLE: Dominique FUGIER

OENOLOGUE ADVISOR: Damien HOUX

TASTING NOTES: *The nose opens to an elegant woody note accompanied by pleasant notes of red fruits. The taste is fleshy and racy, with woody tannins which give the wine a good length. Concentrated, generous and well balanced, a wine to be kept.*

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