



VIGNOBLES ROBIN LAFUGIE

*Saint-Emilion Grand Cru*



## CHATEAU PAILHAS « DEVISE » *Saint-Emilion Grand Cru*

APPELLATION: SAINT-EMILION GRAND CRU

SURFACE: 1 Hectare

GRAPE VARIETIES: 50% Merlot, 30% Cabernet Franc and 20% Cabernet Sauvignon

MEDIUM AGE OF VINES: 30 years

SOIL: Sandy clay

DENSITY: 7500 plants per hectare

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

YIELD: 25 hl/ha

WINE MAKING: Manual harvesting, plot selection and manual sorting of the harvest - slow alcoholic fermentation in new barrels - frequent manual stirring - draining by gravity into new barrels for malolactic fermentation and ageing

AGEING: 18 months in new French oak barrels

PRODUCTION: 3000 Bottles

RESPONSIBLE: Mathilde FUGIER

OENOLOGUE ADVISOR: Damien HOUX

TASTING NOTES: *A wine of character with intense and elegant aromas of violet, black fruits, kirsh and vanilla. A bold and dense wine that opens with fresh tannins and oaky ness to a long finish. Ready for cellar ageing*

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