

PAVILLON DU LAC

SAINT-EMILION 2018

■ VINEYARD ATTRIBUTES

Appellation : AOC Saint-Emilion, Bordeaux, France

Saint Emilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux.

Terroir : Saint Emilion presents a great diversity of soils due to erosion, between a fossil rich limestone bedrock, sandy-gravelly hilltops, clay limestone and sand on clay. The resulting wines range from fine and aromatic to more souple and generous.

■ VINTAGE SUMMARY

Despite particularly capricious weather conditions, 2018 is one of Bordeaux's great vintages. An exceptionally rainy winter and spring resulted in an unprecedented threat of mildew, and there were violent hailstorms in May and July that destroyed 80% of the crop in some vineyards. Fortunately, the situation improved over the summer, which was the hottest since 2003. Conditions were then ideal for the grapes to ripen thanks to the contrast between warm, sunny days and cool nights, resulting in good aromatic concentration. Wines produced from the cooler terroirs (clay and limestone), such as in Saint-Emilion, were among the most successful of the vintage.

■ WINE MAKING SCHEME

This wine is made in the traditional Bordeaux methods : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Fermentation is conducted at 30°C and is followed by three weeks of maceration with regular pumping - over to ensure a good extraction of tannins and color. After malolactic fermentation, 60% of the wine is transferred into French oak barrels for a period of 12 months.

■ TASTING NOTES

Deep ruby-red colour with superb brightness.

Intense and complex nose, with jammy aromas (strawberry and Morello cherry), sweet spicy notes (vanilla, caramel) and discrete notes of truffle.

After a persistent attack on the palate, the wine develops with noticeable rich and ripe tannins, making way for a long and flavourful finish.

TECHNICAL INFORMATION

Varietals : Merlot 90%, Cabernet franc 10%

Yield : 40 hL/ha

Alcohol content : 14 % vol.

pH : 3.60

Total acidity : 3.44 g/l

