



CHATEAU DE GIRONVILLE

HAUT-MÉDOC

Château de Gironville, Cru Bourgeois

AOC Haut-Médoc, red 2020,



PRESENTATION

Owners / Managing Director : Vincent MULLIEZ's Heirs / Isabelle MULLIEZ

Director : Yannick REYREL

Estate manager : Jean Michel BAUDRIT

Planted area : 4.83 ha - 6 666 vines/ha

THE VINTAGE

The 2020's vintage starts with a rainy winter (380mm from the 1st of November to the 31st of March), followed by a mild but just as wet Spring with 200mm of rainfall between the 1st of April to the 15th of June 2020.

Mid-June, the good weather finally settles in and allows an homogeneous flowering.

July and the beginning of August, hot and dry, promote the vine growth.

The first berries mature and change colour from mid-July with about 10 days of earliness which will persist until the harvest.

On the 21st of September, the picking begins under high temperatures near 30°C.

The return of the rains, from the 18th of September, will force us to speed the late ripening varieties picking and finish on the 3rd of October.

TERROIR

Deep fine textured gravelly soil.

IN THE VINEYARD

- H.V.E Certificate : High Environmental and Agricultural good practices acknowledgment.

- Severe pruning favouring aeration to provide an homogeneous repartition of grapes. Disbudding and bud splitting. Thinning out the leaves on both sides. Cleaning up.

- Integral soil work by grass growing , to encourage the vine's roots to grow deeper in order to obtain the best expression of this Terroir.

WINEMAKING

During the vinification, the extraction is done as gently as possible :

- Cold pre-ferment maceration (0 ° C) for 10 days.

- Exclusive use of release by gravity, the juice is re-sent by sprinkling on to the grappa which prevents it from destructure.

- Post-ferment maceration: 20 days on average at 28 ° C to refine the tannins.

AGEING

30 % new oak wood.

Duration : 12 to 14 months.

VARIETAL

Cabernet sauvignon 100%

13.5 % VOL.

TECHNICAL DATA

Production volume: 20 000 bottles

Yield: 55 hl/ha hL/ha

Age of vines: 37 years old

pH: 3.72

