



CHÂTEAU DE GIRONVILLE

HAUT-MÉDOC



Château de Gironville, Cru Bourgeois

AOC Haut-Médoc, Bordeaux, France

PRESENTATION

Owners : Vincent Mulliez's Heirs
Managing Director : Isabelle Mulliez
Estate manager : Jérôme Pineau
Director : Yannick Reyrel
Enologist adviser : Christophe Coupez
Planted acreage : 4.83 ha
Density of planting : 6 666 vines/ha

THE VINTAGE

The summer heatwave, with only 65 mm of rainfall between the 15th of June and the 8th of September 2019, drove to the picking up of very sound grapes, quite small but with an amazing aromatic taste. Harvest was held between the 26th of September and the 18th of October which allowed plenty of time for each parcel to reach its perfect maturity.

Patience has been our key word all along the harvesting process.

Château de Gironville, with its second 100% Cabernet Sauvignon vintage offers a rich red colour, long lasting and velvety tannins and fresh berries flavours.

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 homogenous 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 vines roots to grow deeper in order to obtain the best expression of 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 % of new oak wood.
Duration : 12 to 14 months.

VARIETAL

Cabernet sauvignon 100%

14 % VOL.

TECHNICAL DATA

Production volume: 20 000 bottles
Yield: 55 hl/ha hL/ha
Age of vines: 36 years old
pH: 3.67

