CHÂTEAU
BOLAIRE

BORDEAUX SUPÉRIEUR

Château Bolaire, Bordeaux Supérieur 2018
AOC Bordeaux supérieur, Bordeaux, France

PRESENTATION
Owners : Héritiers Vincent Mulliez
Managing Director : Isabelle Mulliez
Estate manager : Jérôme Pineau
Technical consultant : Vincent Bache-Gabrielsen
Œnologist adviser : Christophe Coupez
Planted acreage : 6,47 ha
Density of planting : 5000 à 6000 vines/ha

THE VINTAGE
After a challenging wine-growing campain, the weather conditions radically changed and favoured the birth of superb grapes. Sunny days, fresh nights and rainfalls below the average were announcing an exceptional vintage. On the 28th of September, our Merlot grapes were harvested delivering a lovely expression of fruit and freshness. Two weeks later, on the 16th of October, we picked up our Petit Verdot grapes, perfectly ripe. Wonderfully balanced between strength and delicacy, between the Petit Verdot's passion and the Merlot's seduction, Château Bolaire 2018 sums up all what makes our property's fame.

TERROIR
Dry palus (a former island on the Garonne).

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.

VINIFICATION
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-send by sprinkling on to the grappa the prevents it from destructure.
- Post-ferment maceration: 20 days on average at 28 ° C to refine the tannins.

AGEING
10 % new barrels. Duration : 12 months

VARIETALS
Merlot 50%, Petit verdot 50%

14 % VOL.

TECHNICAL DATA
Production volume: 12 000 Bottles
Age of vines: 33 years old
pH: 3.60

ISSU D'UNE EXPLOITATION
HAUTE VALEUR
ENVIRONNEMENTALE