



CHÂTEAU DE GIRONVILLE

HAUT-MÉDOC



Château de Gironville, Haut Médoc, Cru Bourgeois 2018

AOC Haut-Médoc, Bordeaux, France

PRESENTATION

Owners : Héritiers Vincent Mulliez
Managing Director : Isabelle Mulliez
Estate manager : Jérôme Pineau
Technical consultant : Vincent Bache-Gabrielsen
Enologist adviser : Christophe Coupez
Planted acreage : 4.83 ha
Density of planting : 6 666 vines/ha

THE VINTAGE

After a challenging wine-growing campaign, 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 which was going to reward the major efforts previously made. Harvest took place between the 11th and the 17th of October. With his 100% Cabernet Sauvignon's blend, the 2018's vintage will leave its mark on Château de Gironville's history.

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-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 to 14 months.

VARIETAL

Cabernet sauvignon 100%

14 % VOL.

TECHNICAL DATA

Production volume: 28 000 Bottles
Yield: 55 hl/ha hL/ha
Age of vines: 35 years old
pH: 3.60

