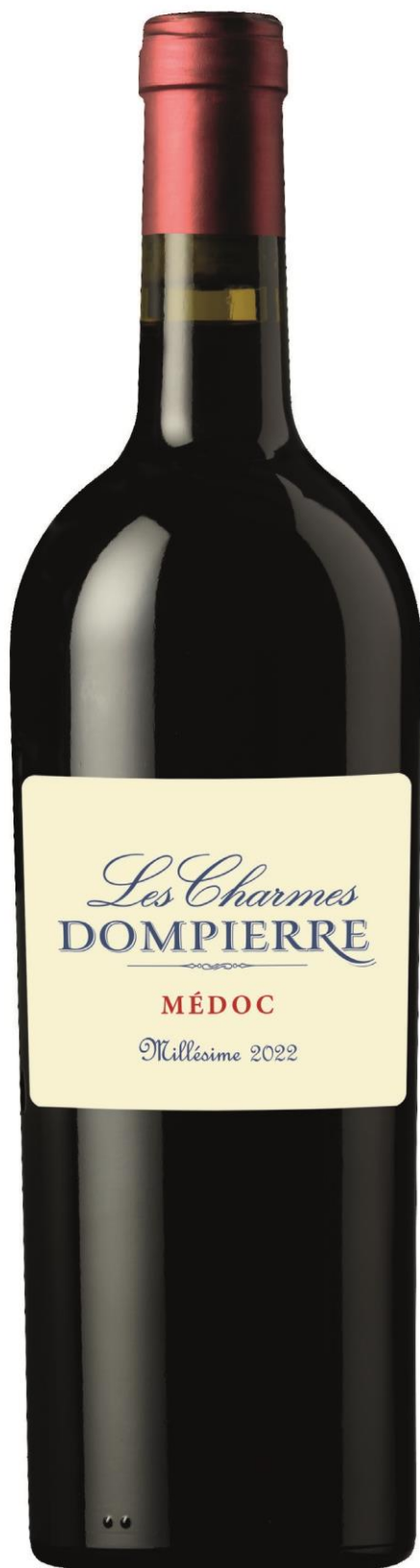


Château DOMPIERRE

LES CHARMES DOMPIERRE MEDOC 2021



Production : 22,000 bottles.

Production area:

St Christoly Médoc, a gravelly plot facing the estuary and Bégadan, gravel and clay-limestone plot. (see video on: www.chateaudompiere.fr)

Planting density: 8,500 vines per hectare.

Grape varieties: 60% Cabernet Sauvignon. 40% Merlot.

Vine-growing methods:

Sustainable agriculture, ploughing.
Leaf thinning and green harvest.

Harvesting:

By hand, in trays (10kg).
Grapes transported by refrigerated truck at 3°C.
Full destemming.
Optical sorting.

Vinification and ageing:

No crushing of the grapes.
Fermentation in wooden vats from Nadalié, Burgundy toast
Natural indigenous yeasts.
Submerged marc cap: 'L'idée Terroir' by Michel Aroldi.
Vatting time: 5 weeks.
Racking, vertical pressing.
Ageing in wooden vats: 18 months.

Bottling: No fining / no filtration.