

# Château DOMPIERRE

## LA CROIX DOMPIERRE HAUT MEDOC 2022



Production : 21,000 bottles.

Production area:

St Seurin de Cadourne, a gravelly plot facing the estuary (see video on: [www.chateaudompiere.fr](http://www.chateaudompiere.fr))

Planting density: 8,500 vines per hectare.

Grape varieties: 90% Cabernet Sauvignon. 10% 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: 7 weeks.  
Racking, vertical pressing.  
Ageing in wooden vats: 18 months.

Bottling: No fining / no filtration.