Château DOMPIERRE





Production:

10,000 bottles.

<u>Production area:</u>

St Lambert sector, commune of Pauillac.

Planting density:

10,000 vines per hectare.

Grape varieties:

100% Cabernet Sauvignon

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: 36 months.

Bottling: No fining / no filtration.