

# CHÂTEAU SÉRAPHINE

VINTAGE 2017

## VINEYARD

Our vineyard has a surface of 2.2 hectares but is split into two parcels of vines. At Plince we have 1 hectare of vines, situated on a well-draining slope of sandy topsoil over clay and deep gravels and 0.4h of this plot was replanted with Cabernet Franc in April 2017 at 8000 vines per/h.

The second block at Mazeyres is 1.2h and although laid out in just one

parcel, there are two distinct sections. The first part (currently in production) consists of a raised deposit of deep gravels on 0.6h and is planted with old Merlot vines. The second part sits on a gently sloping 0.6h and is a patchwork of shallow sandy soils over gravels and blue clay (smectite) and was replanted with Merlot in April 2017 at a density of 8,000 plants per/h.

## HARVEST

We commenced harvest on 6th September hand-picking the fruit at Plince into small baskets, which were then transferred to the winery for cold storage (16°C) overnight.

Early the next morning the fruit was carefully placed onto the first sorting table and then de-stemmed using our precision CUBE system with second selection by hand before being dropping directly into a fermentation tank.

All of the fruit processing was done by hand and by gravity.

We then waited until 26th September to complete harvest, picking the remaining parcel at Mazeyres and then moved to pick the remaining rows at Plince. Once again, the fruit was stored overnight in the winery and hand-processed the next morning. Our yields were down by 60% of what is regarded as normal in Pomerol.

## VINIFICATION

One day of cold soak (10°C) followed by alcoholic fermentation (26–28°C) for 9/10 days with regular 'remontage' and 'pigeage' and a single 'delestage'.

Post fermentation extended maceration (30°C) for 3 weeks followed by malolactic fermentation in 300L French oak barrels (50% new, 50% second-fill) and then aged in barrels for 12–14 months.

Grape Variety:	1.2 hectares of Merlot
Alcohol:	13.5% by volume
RS:	Less than 2 g/l
Production:	Less than 1000 bottles

## TASTING NOTE

(FEBRUARY 2018)

The colour of the wine is dark red, almost black and shows great elegance and finesse with aromas of fine fresh black fruit overlaid with subtle smoky notes of wild strawberries, blackberries, cherries and cassis, with just a touch of spice and white pepper.

On the palate, the wine is velvety soft, displaying rich silky tannins well supported by a further impressive register of red and black fruits running through the core, with delicate hints of chocolate and mocha that combine well to present a long, pleasant and persistent finish.

Martin Krajewski - Proprietor

