

CHÂTEAU SÉRAPHINE

VINTAGE 2018

VINEYARD

Our vineyard has an overall 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 is also laid out in two distinct sections. The first part consists of a raised deposit of deep gravels on 0.6h and is planted with old Merlot vines.

HARVEST

2018 was a complicated, unusual and varied vintage with extraordinary amounts of winter rain followed by a humid early growing season but an exceptionally long, hot, dry summer, which produced perfect harvest conditions. The potential for greatness was clear, despite the obvious early risk in such humid conditions of mildew, which was more widely spread than any other vintage this century. Achieving the correct balance was the key to success and the late cold spell in early spring and the continued cool nights made up for the mild winter and provided the acidity and structure needed to accommodate the intense fruit and alcohol. Ultimately, the result of individual estates success will be defined by the timing and delivery of their vineyard management decisions and the winemaking techniques applied. However, we consider that the wines produced at Château Séraphine in 2018 show great potential and much promise for the future.

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 8,000 plants per/h.

We work exclusively by horse for all of our soil works including under row ploughing and tilling and employ eco-friendly viticultural practices.

For the vineyard architecture we prefer a high leaf canopy and did a green harvest in August, as well as leaf thinning on the side of the rising sun.

We commenced harvest on 19th September hand-picking the fruit at Plince into small baskets, which were then transferred to the winery where the fruit was carefully placed onto the first sorting table and then de-stemmed using our precision CUBE system.

That was followed by a second selection by hand before passing directly into the fermentation tank. All of the fruit processing was done by hand and by gravity.

We then continued harvest on 20th September, picking the parcel at Mazeyres and once again, the fruit was processed immediately.

The average yield for the two parcels of vines was approximately 35hl/h which is regarded as fairly normal in Pomerol, although not all of the fruit will go into the Grand Vin.

VINIFICATION

One day of cold soak (10°C) followed by alcoholic fermentation (26-28°C) for 9-10 days with regular 'remontage' and a single 'delestage'. Post fermentation extended maceration (28°C) for 3 weeks followed by malolactic fermentation in 300L French oak barrels (50% new, 50% second fill) and then aged in barrels for 16 months. We also filled 2 new french oak 'barrel integrale' by gravity and directly from the sorting table and positioned them onto our oxo-line system, which increases the harmonisation of the oak from the start of the fermentation process and gives the wine more structure.

TASTING NOTE (FEBRUARY 2019)

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

Grape Variety:	1.2 hectares of Merlot
Alcohol:	13.5% by volume
RS:	Less than 2 g/l
Production:	2400 bottles

