



CHÂTEAU SÉRAPHINE

25 CHEMIN DE PLINCE
33500 POMEROL
FRANCE

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CHÂTEAU
SÉRAPHINE

POMEROL

2020

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VINTAGE 2020

VINEYARD

Our vineyard has an overall surface of 2.2 hectares but is split into two parcels of vines. At Pince 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. 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

GROWING YEAR NOTES

After an unusually mild winter heavy rains followed in early March with mixed conditions in April/May and then an intense summer drought with heat spikes in August and September that culminated with rain at the end of harvest.

Bud burst was 15 days earlier than usual which lead to a serious threat of frost in early April, but then daily temperatures slowly increased and it was the warmest April on record since 1920. May was also warm and sunny, although marked by frequent rainstorms.

Flowering started around 20th May, about 10 days earlier than usual and produced a good fruit set just as June heralded long, warm and dry days whilst July and August saw the driest summer since 1959. As the summer continued hot and dry, the mercury hit 40°C in Pomerol and in July we recorded 316 hours of sunshine but just 3mm of rain compared to the 50mm average, although a rare rainy spell in mid August brought much needed relief.

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.

As the 2020 growing year progressed into summer, some of our young vines started to suffer from water deficit and so we carefully monitored and adjusted the canopy to protect them from the increasing heat and impending drought conditions. Then in early July we also did a green harvest to adjust the crop size and to further take the pressure off the young vines.

The weather remained fine until the end of August, but then several serious heat spikes in early September caused yield losses whilst the nights remained relatively warm.

We finally commenced harvest on 10th September picking a small selection of Mazeyres old vine Merlot and then continued at Pince the next day as the weather cooled overnight but hit 26C in the afternoon. We carried on with the Merlot at Mazeyres on Saturday 12th September, but then waited until the following Friday to pick the young Cabernet Franc at Pince and with that harvest was over.

Overall, the quality of the fruit is very positive this year with the thick skins giving plenty of colour and the early results pointing to wines of great balance, tension and elegance in character. It is certainly a vintage where the complexity of the Pomerol terroir shows its' strength and although the wines may be approached reasonably young, they should also age gracefully.

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 'delastage'. Post fermentation extended maceration (28°C) for 3 weeks followed by malolactic fermentation in 300L new oak barrels.

After malolactic fermentation was complete, the wine was racked off its lees into barrel (40% new, 60% second/third-fill) where it will now age for the next 12-14 months.

We also filled a 1000L Clay Amphora with 100% Merlot from our older vines at Mazeyres by gravity and directly from the sorting table using a small conveyor. Then following the completion of the fermentation, the wine was racked and returned to the Amphora for ageing for a further 12-14 months.

TASTING NOTE

Deep and dense, this wine is almost black in colour and opens with enticing aromas of blackberry preserves, elderberries, cassis, violets, clove oil and cinnamon stick, over a core of blueberry compote, morello cherries and crushed dried roses.

On the palate the wine is rich and opulent, packed with further spicy notes of vanilla, freshly cracked pepper and aniseed followed by gentle hints of cacao, roasted coffee and dense briary black fruit and a superb natural purity of expression with nothing exaggerated.

There is great tension here too, which is nicely balanced by the beautiful freshness of the wine, good acidity and a generous inky mid-palate buoyancy that leads to silky soft polished tannins and an exotic, velvety and penetrating long finish.

Martin Krajewski - Proprietor

Grape Variety:	100% Merlot
Alcohol:	14% by volume
RS:	Less than 2 g/l
Production:	3200 bottles

