

CHÂTEAU PETIT VAL

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SAINT-ÉMILION GRAND CRU

Owners: ALLOIN Family

Vineyard area: 11 hectares (27,1 acres)

Soil types: Sandy-clay / Clayey limestone slopes

Planting density: 6500 vines per hectare

Average age of the vines: 35 years

Cultivation methods: rational cultivation / poussard pruning method

Soil management: permanent,

natural grass cover every other row and tillage.

Grape varieties: 70% Merlot, 20% Cabernet Franc, 10% Petit Verdot

Yield: 35-40 hl/ ha

Harvest: picking by hand using trays. The grapes are sorted in the vineyard and in the cellar. The harvest is protected in a refrigerated cellule.

Winemaking technique: the fruit is processed plot by plot. Cold soak before fermentation. The wine is made in stainless steel vats and the caps are punched.

The skins are allowed to steep for 8 to 10 days after fermentation.

Malolactic transformation: 100% in new barrels/ all new wood

Barrel ageing: 12 to 18 months in french oak barrels

Annual production: 55 000 bottles