

Château Beard La Chapelle

SAINT-ÉMILION GRAND CRU

TECHNICAL SHEET : 2015 VINTAGE

GRAPE VARIETIES

- Merlot (90%)
- Cabernet Franc (10%)

VINEYARD

- Total vineyard is **18 ha** though this wine is produced from **7 ha** of vineyards on on the slopes (*côtes*) and foot of the slopes (*pied de côtes*) with soils of **limestone and clay**.
- Located at **Saint Laurent des Combes**, next to the medieval village of St Emilion
- Made up of several different plots some next to **Terre Rôteboeuf, Pavie** and other well-known neighbours
- **Old Vines**: 60 years on average
- Replanting at 7,600 vines per ha

VITICULTURE

- Sustainable, **organic conversion**
- Guyot double pruning (7-8 buds)
- De-budding, de-leafing
- Organic spray products
- Sexual Confusion capsules
- Weed control by cultivation (no herbicide) with grass between the vineyard rows
- Biodiversity encouraged

HARVEST

- Manual and mechanical from **5 to 14 October 2015**
- Manual sorting after de-stemming

VINIFICATION

- Small thermo-regulated vats (50 to 80hl) **unlined concrete** and **stainless steel**
- Small plot by plot vinification
- **Cold soak** of 4 days at less than 10°
- Four manual pumping overs per day and diminishing (mostly in aqueous phase). A single rack and return.

- Total time in vat 4 weeks
- **Natural yeasts only**
- **No addition of sulphites** before ageing

AGEING

- 70% aged in **French oak** barrels (225 l) for 12 months (third new oak, third one year, third two years)
- Barrels from four different coopers
- Remaining 30% aged in **unlined concrete**
- **Underground** ageing cellar
- **Minimal racking** (every 6 months)

BOTTLING

- **September 2018** at the château
- **No fining or filtering**

AGEING POTENTIAL

- This wine can be enjoyed young but will continue to improve for around 10 years.

TASTING NOTES

- *This concentrated wine is rich in black cherry fruit and slight nutmeg notes with a minty freshness that balances the ripe fruit. It is a harmonious wine with a pleasant structure and rounded tannins.*

« From generation to generation for over 200 years, in what is the very centre of St Emilion, my family has cultivated these soils and tended our vines. Today it is my turn and I try to make a wine that comes from my heart. Having now my own young son, who represents the 10th generation, I have decided to convert to an organic and biodynamic culture for my vines. I owe it to this exceptional place and to future generations.

Franck Moureau - Owner and Winemaker

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