

Haut-Renaissance

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Appellation: Saint-Emilion

Varietal: 100% Merlot

Terroir: 2 Ha (5 acres) in the communes of St Pey d'Armens and St Laurent des Combes. Very sandy soils.

Vines: Average age 38 years, planting density 5500 plants/Ha. Vineyards grassed and drained.

Viticulture: Deleafing and green harvesting in June and August, manual removal of spurs, soil improvement using organic materials exclusively.

Average Yield: 45 Hl/Ha

Vinification: Fermentation in thermostatically controlled 99Hl stainless steel vats, cold maceration at 6° for 8 days before fermentation, long (>30 days) vat fermentation, *délestage* (the juice is removed and poured back over the cap to moisten and break it up) and *pigeage* (the cap is forced into the juice).

Aging in barrels which were only used once before.

Tasting notes:

- [Guide Hachette](#): Editor's Choice (2007) 1-star (2006)
"A remarkable success" (vintage 2007)
- **Editor's Choice 7 times** (2007, 2002, 2001, 1997/6/5/4)
14 mentions with stars since 1995.
- [RVF Guide - The best French wines](#):
"abundant fruit, a real bargain : 15,5/20" (2005 vintage)
- [Bordeaux Competition](#): Gold Medal in 2008 (2006 vintage)
- [Paris Competition](#): Silver Medal in 2008 (2006 vintage)
Won **6 Gold medals** and 3 silvers since 1995.
- [Saint-Emilion Grand Crus cup](#) : finalist
in the Saint-Emilion category in june 2009.

