



# CHAPELLE DE LABRIE

## AOC SAINT-EMILION GRAND CRU

90 % MERLOT • 10 % CABERNET FRANC



**Located at Saint Sulpice-de-Faleyrens, the plots of Chapelle de Labrie have soils made up of gravel with clay, some of which is blue, which contribute to the wine's depth and density.**

90% of the blend is Merlot, which is characteristically round and appealing, while the remaining 10% of Cabernet Franc contributes red fruit aromas and freshness. The overall blend makes the wine supple and fruity with good keeping potential of over 10 years.

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✘ **PLANTING DENSITY :** 6,000 plants per hectare.

✘ **YIELD :** 3,400 litres per hectare.

✘ **AVERAGE AGE OF THE VINEYARD :** 40 years.

✘ **HARVEST :**

The fruit is picked by hand and carried in wooden crates. Pickers go down each row several times. The fruit is manipulated using gravity only and is vinified in small tanks. Temperatures are fully controlled.

✘ **SECREENING :**

After de-stemming, the fruit is screened on a vibrating sorting table, then sorted manually.

✘ **SOAK BEFORE FERMENTATION :**

At about 3° C (37.4° F) for 4 days.

✘ **VINIFICATION :**

The fruit is vinified plot by plot. Different temperature levels are adhered to, but never higher than 26° C (79° F).

The cap is punched down manually.

✘ **MALOLACTIC TRANSFORMATION :**

In new barrels made from French oak that have undergone medium to long toasting.

✘ **AGEING IN BARRELS :**

In new barrels for at least 18 months.

✘ **ANNUAL PRODUCTION :**

Between 3,000 and 5,000 bottles.