



CHÂTEAU PAPE CLÉMENT

Premières vendanges en 1252

Château Pape Clément was one of the oldest estates to be listed in the Bordeaux classification of 1855 and was first planted in the 13th century by Bertrand de Goth, the youngest son of a noble Bordeaux family. Rising through the Church, Bertrand de Goth became Archbishop of Bordeaux before ascending to the Papacy in 1305, becoming Pope Clement V and giving the Château its name. The vineyard then remained in Church hands, presided by the various Archbishops of Bordeaux until the French Revolution. Even now, the wine is produced on the same land as de Goth first planted over seven hundred years ago.

TECHNICAL CHARACTERISTICS

Appellation: Pessac-Léognan

Locale: Pessac

Surface area: 19 hectares

Varieties: 58% Sauvignon Blanc 36% Sémillon, 4% Sauvignon Gris, 2% Muscadelle

Vine age: 22 years

Vine : 7,500 vines per hectare on average

Soil type: A layer of Pyrenees clay gravel from the end of the Pliocene era and the beginning of the Quaternary, surface clay

In the vineyards:

- Each micro-plot is managed separately
- Controlled grass seeding, horse- and cattle-ploughing
- Fully sustainable pest control
- Suckering, leafing
- Manual picking in two rounds
- Terra Vitis and HVE3 (High Environmental Value Level 3) labels and SME certification.

In the winery:

- The pneumatic press is filled manually
- Whole grapes are crushed under extremely gradual pressure under an inert atmosphere to preserve the aromas
- The juice is gravity-fed from the press into barrels
- Racking and fermentation in French oak
- Matured on the lees with stirring
- 15% of the wine is made in next-generation oval cement tanks
- Matured for 14 months

Harvest: From the 31th of August to the 18th of September

Bottling : December 2019

Consultant Enologist : Michel Rolland



2018 BLEND

57% Sauvignon blanc,
39% Sémillon
4% Muscadelle

