

Château
VILLEMAURINE

SAINT-EMILION
Grand Cru Classé

2018 Vintage

APPELLATION : Saint-Emilion Grand Cru Classé

VINTAGE : 2018

OWNER : The ONCLIN family

CONSULTANT OENOLOGIST : Hubert de Bouïard

VINEYARD : Locality : The Saint-Emilion plateau
Soil type : Clay-limestone over
asteria limestone

VINEYARD GRAPE COMPOSITION : Merlot : 80 %
Cabernet Franc : 20 %

BLEND IN WINE : Merlot : 80 %
Cabernet Franc : 20 %

AVERAGE AGE OF VINES : 35 years

PRUNING SYSTEM : Double Guyot

DE-LEAFING : Yes

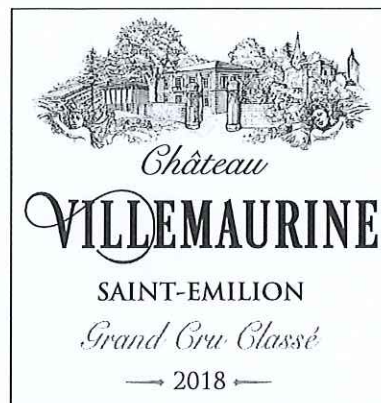
CROP THINNING : Yes

HARVESTING DATES : Merlot : September 13th to October 3rd
Cabernet Franc : October 9th

HARVESTING TECHNIQUES : By hand in small crates, double
vibrating sorting table, manual
and mechanical sorting, gravity-flow
transfer to vat

VATTING TIME : 15 to 30 days in 68hl double-walled
stainless steel vats

AGEING : 75% new barrels,
25% second-fill barrels



THE CELLARMASTER'S VIEW

Blend: 80% Merlot, 20% Cabernet Franc.

The wine has a deep color, very concentrated. On the nose, it develops generous aromas of black fruits, ripe and with a nice freshness. In the mouth, the wine reveals a beautiful tension, full-bodied, beautiful elegant tannins and great finesse. It is a racy wine, which expresses wonderfully the typicality of its clay-limestone soil.