

Château
HAUT GRIGNON
MÉDOC
CRU BOURGEOIS

CHÂTEAU LOUSTEAUNEUF

Bruno SEGOND

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SPECIFICATION SHEET - 2016

Commune :

Valeyrac.

Area :

14ha 83a of vines.

Grounds and sub-soil :

Argile, gravels.

Grape Variety :

- Cabernet-Sauvignon 67%,
- Merlot 31%,
- Petit-Verdot 2 %

Density :

5.000 pieds / ha.

Vineyard Average age :

25 years.

Rendement :

45-50 hl / ha.

The vineyard :

- The plots are 'enherbées' (sowing grass) on all the rows: the sowing of an English 'ray grass' plays the role of "hydric plug" during important rains;
- we thin-out the leaves systematically;
- "Reasoned" phytosanitary treatments: for some treatments we apply organic farming's products;
- For the fertilization we chose to apply organic farming's products.
- The organic soil improver come from green waste.

Grape harvest :

- The grape harvest's date is determined by a control of phenolic maturity (chemical analysis to verify the tannin and anthocyanins' maturity), by the tasting of berries and visual aspect of pips.
- Grape harvest : mechanics.
- Grape harvest is received on sorting conveyor by qualified staff.
- Destemming followed by crushing.

Production :

Haut Grignon 2016 - Medoc Cru Bourgeois :
84 000 bottles.

Wine making :

- Maceration 'préfermentaire' during one week. Tank preserved under CO2 to avoid oxidation;
- Punching of the cap and pumping-over during the maceration 'prefermentaire' and the wine making (3 times per day);
- Wine making temperature :
- 25 à 26°C maxi (cabernet sauvignon, merlot)
- 22 à 24°C maxi (petit verdot, cabernet franc)
- Everything is combined to extract aromas of fruit, concentration and colour.
- Wines are neither fined, nor filtered.

Maturing :

- 40% out of barrels.
- 60% out of tank

Oenologist :

Stéphane Courrèges

