



# Château Picourneau

Haut-Médoc 2012



Château Picourneau, located in the Haut-Médoc and facing Château Le Bourdieu-Vertheuil was bought by the Richard family in the 1980s. The 20 hectares (49.2 acres) of vineyards are composed of young vines that produce delicious wines for immediate enjoyment.

## ■ Blend

65% Cabernet Sauvignon Sauvignon, 25% Merlot, 5% Cabernet Franc and 5% Petit Verdot

## ■ The Vineyards

Soils : chalky-clay with some sand  
Plant population density : 6,500- 8,200 vines/hectare  
Yield : 45 hl/hectare  
Average age of vines : 35-40 years  
Pruning : Double Guyot

## ■ Winemaking

Vinification by separate plots  
Cold maceration for 4-5 days at 10-12°C to extract and stabilise the fruit aromas  
3 to 4 weeks vatting for alcoholic fermentation at 24-26°C  
Free run juice goes directly into vats for malolactic fermentation  
Press juices are carefully selected according to 4 quality levels

## ■ Maturing

50% in oak barrels (15% new barrels) and 50% stainless steel during 12 months

## ■ Tasting

Medium depth colour with an intense bouquet featuring balsamic and oaky notes. Straightforward and appealing in the mouth with soft and silky tannins. Noticeable cedar wood notes in the finish.  
Full of youthful charm.

## ■ Food pairing

It will pair perfectly with grilled meats, roast partridge or lamb.  
Enjoy at around 16°C

## ■ Annual Production

80.000 bottles (6,600 cases)

## ■ The Vintage

Start of harvesting : October 8th

An alternating weather pattern of hot-dry and cold-rainy periods. Vigorous growth in the vineyards was curbed by green harvesting. Fruit development was slow at the beginning due to low temperatures but then almost inexistent summer rain helped the crop to catch up and improve the ripening and juice concentration processes.

## ■ Technical data

Total acidity : 3.55 g/l  
pH: 3.45  
Alcohol: 12,5°  
Rainfall: 780 mm