

Château De La Cour

A.O.C. Saint Emilion Grand Cru

Of the 10 ha of Chateau de la Cour 6.5 ha are dedicated to the production of Chateau de la Cour St. Emilion Grand Cru. Average age of the vines for the Merlot is 40 years and the Cabernet Franc is 25 years old.

The estate is divided into two different terroirs: 5ha gravelly-sandy soil that is rich in iron concentrations and 5 ha of gravelly-sandy soil on a clay base.



COUNTRY

France

VARIETAL

90% Merlot, 10% Cabernet Franc

SOIL TYPE

Gravel, Sand & Clay

VINEYARD

10 ha. Vines Merlot- 40 years, Vines Cab Franc-25 years Yield of 40 hl/ha

HARVEST

Successive sorting: Mechanical then manual sort

VINIFICATION

Native Yeast Fermentation Aging 12 months in French oak barrels of 300L (33% new)

TASTING NOTES

Dark ruby color. Intense red fruit aromas with a touch of oak. Powerful and full bodied. Fruity with a well balanced, structured tannins and a long finish.

CERTIFICATIONS

