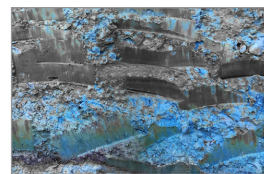


2020 CHÂTEAU SÉRAPHINE

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WINEMAKER: Charlotte Krajewski
REGION: Pomerol, Bordeaux - France
VARIETALS: 100% Merlot
MATURATION: French oak barrels (40% new) + 1000L in clay amphora for 14 months
ALCOHOL: 14.0% alc/vol

VINTAGE: The soil is worked exclusively by horse, including under-row ploughing and tilling. Additionally, eco-friendly viticultural practices are employed. As the 2020 growing year progressed into summer, excess heat and dry air required carefully monitoring and adjusting the vineyard canopy to protect the vines from increasing heat and impending drought conditions. In early July, the crop was thinned to adjust crop size and to further take the pressure off the young vines.

WINEMAKING: A one day cold soak occurred prior to a 10-day alcoholic fermentation for with regular 'remontage' and a single 'delestage'. An extended three-week maceration followed, then malolactic fermentation took place in 300L French oak barrels where most of the wine matured for 14 months, with the addition of maturation of 1000 liters in clay amphora.

TASTING NOTES: Deep and dense, this wine is almost black in color and opens with enticing aromas of blackberry preserves, cassis, violets, clove and cinnamon stick. On the palate the wine is rich and opulent, packed with further spicy notes of vanilla, freshly cracked pepper and aniseed followed by gentle hints of cacao, coffee and dense briary black fruit. There is a superb natural purity of expression with nothing exaggerated. Balance comes by the freshness of the wine, and a generous inky mid-palate buoyancy that leads to silky soft polished tannins and an exotic, long, velvety finish.

CRITICAL ACCLAIM: 93-95 pts Robert Parker Wine Advocate, 92-94+ pts Vinous,

ABOUT CHÂTEAU SÉRAPHINE: In 2016, the Krajewski family, proprietors of nearby Clos Cantenac in Saint-Emilion, acquired the vines and buildings of two Pomerol estates, Chateau Monbrun and Clos Picassou. The father-daughter team, Martin and Charlotte, quickly recognized this rare opportunity. The following year, the merged properties were renamed Chateau Séraphine after Martin's grandmother. The name pays homage to his Polish farming heritage, but also provides great respect for Pomerol's rich history and traditions.

