

# 2018 CHÂTEAU SÉRAPHINE

## L'INNOCENCE DE SÉRAPHINE



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| <b>WINEMAKER:</b>  | Charlotte Krajewski                        |
| <b>REGION:</b>     | Pomerol, Bordeaux - France                 |
| <b>VARIETALS:</b>  | Merlot                                     |
| <b>MATURATION:</b> | French oak barrels (50% new) for 16 months |
| <b>ALCOHOL:</b>    | 13.5% alc/vol                              |

**VINTAGE:** 2018 was a complicated, unusual and varied vintage with extraordinary amounts of winter rain followed by a humid early growing season and a long, hot and dry summer which produced near perfect harvest conditions. Achieving the correct balance was the key to success and the late cold spell in early spring and the continued cool nights made up for the mild winter and provided the acidity and structure needed to accommodate intense flavor development.

**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 the wine matured for 16 months. Additionally, two new french oak 'barrel integrale' were filled by gravity directly from the sorting table for enhanced elegance.

**TASTING NOTES:** This elegant wine is deep red-black in color right to the rim with savory marmite aromas complemented by a lush and lovely nose of violet-infused fruit. A supple medium-bodied palate is driven by ripe, spiced black fruits. A refreshing line of tart cranberry and subtle cinnamon spice underpin the black fruits and it all comes together in a long, rich finish.

**CRITICAL ACCLAIM:** 92 pts Wine Enthusiast

**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 Krajewski, quickly recognized that property for sale isn't something that happens a lot in Pomerol and that this was a rare opportunity they needed to make happen! The following year the merged properties were renamed Chateau 'Séraphine' after Martin's grandmother. The name Séraphine was chosen not only as 'homage' to his Polish farming heritage, but also with great respect for Pomerol's rich history and traditions.

