



# CHATEAU SÉRAPHINE

Pomerol, Bordeaux - France

*"A rising star in Pomerol." - Jane Anson, Decanter (May 2017)*

*"Top 100 wine discoveries 2020" - Lisa Perrotti-Brown MW, Wine Advocate (December 2020)*



Charlotte Krajewski

**OWNER:** Krajewski Family

**FOUNDED:** 2016

**WINEMAKER:** Charlotte Krajewski

**SIZE:** 5.4 acres

**HARVEST:** September-October

**TRELLISING:** Vertical Shoot Positioning

**RAINFALL:** 27 inches, falling mainly Sept to Feb

**CLIMATE:** Maritime with short mild winters, hot summers, fine warm autumns and cold winter rains. Moderated by the influence of the Atlantic Ocean and the Gulf Stream.

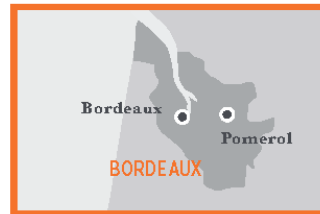
**SOILS:** Deep gravel over sand with areas of Pomerol's famous blue clay

**VARIETIES PLANTED:** Merlot, Cabernet Franc

**WEBSITE:** [www.chateauseraphine.com](http://www.chateauseraphine.com)



The chateau and winery



**PROFILE:** 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. 2017 marked the first harvest on site and the new buildings, Chateau and winery, were completed in 2019.

**VITICULTURE:** The allure of Pomerol's deeply special soils that produce some of world's best Merlots of all time is undeniable. Chateau Séraphine fully embraces what their land has to offer and gently farms two distinctly different vineyard parcels in a way that supports their most pure offering now, and for future generations. This means having sustainable and

adaptable viticultural practices that match the health and maturity of the vineyards. They accomplish this by carefully observing any small seasonal developments or changes to the climate and then employing their best efforts to meet the requirements of the current growing year. All soil work is done by horse, whilst the canopy management, de-budding, crop thinning and de-leafing are all meticulously carried out by hand to protect and maintain the correct yields and enhance quality. Harvest is conducted according to a precise analysis of key indicators, the ripeness of the fruit and the experience of the Chateau Seraphine team.

Each vineyard is about two-and-a-half acres. The Mazeyre parcel is a combination of young and 40 year old Merlot vines. What stands out about it is that it sits a top a rare predominantly blue and reddish clay soil just below a layer of deep gravel - perfect for making a wine that expresses an individual site. The Merlot vines in the Plinec vineyard range between 15-30 years of age and grow in sandy clay sandwiched between layers of gravelly soils. A little less than half of this vineyard was planted to Cabernet Franc in 2017.



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## THE WINES

Deeply colored, powerful wines with silky tannins and endlessly seductive aromatics. If Bordeaux has a centre of hedonism, it is Pomerol. Expect to find black cherry notes, truffles and even the odd touch of violet in these accessible wines.



### Château Séraphine:

The aim for Chateau Séraphine is to produce a wine of great complexity, depth and long ageing potential that also shows of 'a sense of place,' and that place is Pomerol.

100% Merlot. Dark red, almost black in color showing great elegance and finesse with aromas of fresh blackberries overlaid with subtle notes of wild strawberries, cherries and cassis with just a touch of white pepper spice. The velvety soft palate, displays rich and silky tannins that are well supported by a further impressive register of red and black fruits running through the core while delicate hints of chocolate and mocha notes intermingle well to present a long, pleasant and persistent finish.

### L'Innocence:

For L'innocence, the objective is to highlight the personality, character and terroir of Pomerol. This wine welcomes earlier inspection and points to the style and full potential of the Grand Vin, Chateau Séraphine.

100% Merlot. 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.



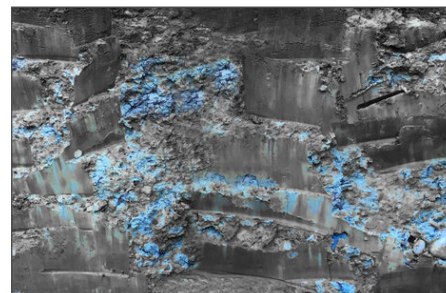
**WINEMAKING:** Chateau Séraphine's winemaking philosophy is to guide the wines and not manipulate them in any way. The intention behind their 'hands-off' approach in the winery is to allow the wines to become what they want to become that shows a real vintage variation along with a sense of terroir. All winemaking processes and techniques are done in a non-intrusive manner. The fruit, which is handpicked into small baskets, is whole-bunch sorted then de-stemmed onto a manual berry-sorting table. No pumps are used during fermentation, just 100% gravity. Classic fermentation methods with only moderate extraction are needed to get the finest tannins and texture. An extended maceration typically follows. Winemaker Charlotte Krajewski also prefers to work with the 'barrel integrale' method, again working by gravity and then all the malolactic fermentation is completed in 300L barrels. She believes that the integration of the wood is much better for the style and objective that they seek in terms of finesse and elegance. The racking of barrels is only done when necessary. The real work Chateau Séraphine maintains is, of course, done in the vineyard where they have practices in place that aim for the highest quality fruit possible. The gentle winemaking steps that follow are intended to preserve the integrity of the fruit and encourage the finest expression of Chateau Séraphine's Pomerol estate.



Low impact farming



Martin and daughter Charlotte Krajewski



Deep gravel with a prominent layer of blue clay soil from the Mazeyre vineyard