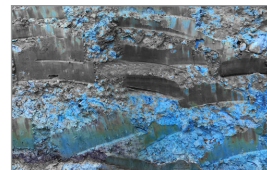


2019 CHÂTEAU SÉRAPHINE

L'INNOCENCE DE SÉRAPHINE



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

VINTAGE: Budburst occurred in early April, which was wetter and colder than normal with a frost alert mid-month and then again in May causing some localized damage. It warmed up considerably with glorious weather arriving early June just in time for the flowering. The warm weather continued throughout July with a quick heat spike then some heavy rains. The heatwave did not have a negative impact on the vines as the fruit had only just formed. More hot weather arrived in August, which lasted well into September, along with cold nights and early mornings, it was ideal for the development of the fruit.

WINEMAKING: A one day cold soak occurred prior to a 10 day alcoholic fermentation with regular 'remontage' and a single 'delestage'. An extended three week maceration followed then malolactic fermentation took place in 300L new French oak barrels and a 1000L clay amphora where the wine matured for 14 months. Additionally, two new french oak 'barrel integrale' were filled by gravity directly from the sorting table for enhanced elegance.

TASTING NOTES: Deep red-black right to the rim, with savory aromas and a lovely nose of violet-infused fruit. It also displays fresh, toasty and really interesting notes that lead to a palate of ripe, spiced, black fruits, making it supple and medium-bodied. It is an elegant wine with a long, rich sweet finish.

CRITICAL ACCLAIM: 2019 not yet rated. 2018: 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.

