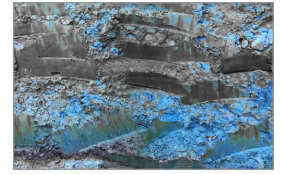


2018 CHÂTEAU SÉRAPHINE

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WINEMAKER: Charlotte Krajewski
REGION: Pomerol, Bordeaux - France
VARIETALS: Merlot
MATURATION: French oak barrels (50% new) for 16 months
ALCOHOL: 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: 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.

CRITICAL ACCLAIM: 95 pts Wine & Spirits, 94 pts Wine Enthusiast, 92-94 pts Robert Parker Wine Advocate, 92 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 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.

