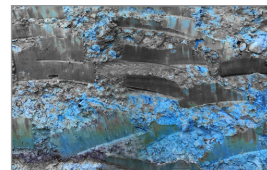


2019 CHÂTEAU SÉRAPHINE

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

VINTAGE: In 2019 the growing year started off balmy after a relatively mild winter. Budburst occurred in early April, which was wetter and colder than normal with a frost alert mid-month and then again in early May causing some localised damage. It then warmed up considerably with glorious weather arriving on the first weekend of June just in time for the flowering. A warm arid summer fell into place with occasional heat spikes and 2 significant bouts of heavy rain which helped rehydrate the 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 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: The wine is an intense deep red, almost black in color. The nose is subtle but complex with an expressive evolution of wild strawberries, blueberries, black cherries and a touch of spice. On the palate, the wine is rich and lush and packed with an attractive register of fresh red and black fruits with further delicate hints of chocolate and mocha leading to a nicely balanced notion of juiciness and tension that combines well with the silky soft tannins.

CRITICAL ACCLAIM: 95 pts Decanter, 94 pts Wine & Spirits, 94 pts Vinous, 94 pts Robert Parker Wine Advocate

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.

