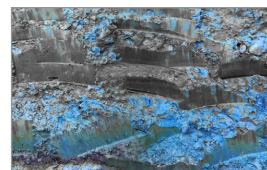


2021 CHÂTEAU SÉRAPHINE

L'INNOCENCE DE SÉRAPHINE

**WINEMAKER:**

Charlotte Krajewski

REGION:

Pomerol, Bordeaux - France

VARIETALS:

Merlot (90%), Cabernet Franc (10%)

MATURATION:

Merlot: 12-14 months in French oak (40% new)

Cabernet Franc: 12-14 months in clay amphora

ALCOHOL:

13.5% alc/vol

VINTAGE: In 2021, from March into April, a significant threat of severe frost damage required defensive action by lighting candles into the most vulnerable parcels on four early mornings. Threats from disease and mildew had to be confronted. Later in the year, this also included 'green harvesting', or dropping fruit on several occasions to adjust the crop size and to further take the pressure off the vines.

WINEMAKING: All fruit is from vineyards worked exclusively by horse and hand. After harvest, a one-day cold soak was followed by alcoholic fermentation for 9-10 days with regular 'remontage' and a single 'delastage'. Post-fermentation extended maceration continues for three weeks, followed by malolactic fermentation in 300L new oak barrels.

TASTING NOTES: An opulent deep ruby in the glass. On the nose, this wine shows a medley of blackberries, cherries, blueberries and violets, followed by crushed peppercorn, cloves and hints of cedar and cigar. The purity of the fruit is underpinned by fresh acidity that runs consistently throughout, giving the wine an overall vivacity and ebullient energy. A long and subtly savory finish offers further sensory interest with knitted and ripe tannins. It is a wine of elegance and poise.

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, Château Monbrun and Clos Picassou. The father-daughter team, Martin and Charlotte Krajewski, quickly recognized their rare opportunity. They renamed the merged properties the following year: Château Séraphine. The name Séraphine honors their ancestor and Polish farming heritage, and nods with great respect to Pomerol's rich history and traditions. Séraphine's viticultural practices continue to embrace traditional methods and sustainability.

