



CHÂTEAU NÉGRIT

MONTAGNE SAINT-ÉMILION



APELLATION
Montagne Saint-Emilion

ACREAGE
16,50 Ha

LOCALISATION
Vineyard take place at «lieu-dit Négrit»

TERROIR/SOIL
Calcareous-clay

DENSITY OF PLANTATION
5500 vines/Ha

ASSEMBLAGE/BLEND
90 % merlot, 10% cabernet

AVERAGE AGE
35 years old

CULTURE
Simple Guyot pruning technique, leaf-thinning and green harvests by hand.

PRODUCTION
≈ 100 000 bottles

HARVESTING
Manual & mechanical

VINIFICATION
Maceration at 10 ° C during the first 4 days. Classic winding. Load shedding at 1060 and 1020 density. Micro-oxygenation under MARC. 21 days vatting.

RAISING
18 months in stainless steel and cement vats.

DARK IN COLOR, ALMOST BLACK, THIS WINE INSPIRES CONFIDENCE; THE RIPE FRUIT BOUQUET IS VERY CLEAN. ITS MOUTHFEEL IS RICH AND SUAVE, UNDERPINNED BY LIVELY TANNINS.

Vignobles Lagardère
GRANDS VINS DE BORDEAUX

TECHNICAL SHEET

