

Régis Porfilet
Winemaker

CHATEAU BLAIGNAN 2018 AOP Médoc - Cru Bourgeois

— Background —

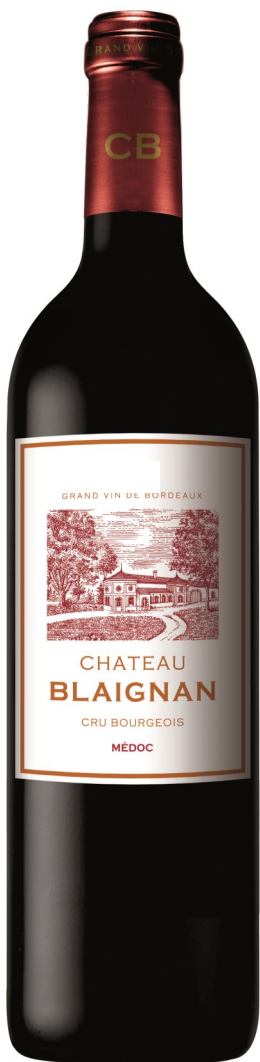
Chateau Blaignan is the oldest winemaking estate in the Medoc region of Bordeaux. Documents dating back to the 15th century reveal that vineyards were planted in the hamlet of Blaignan for nearly 600 years. In this beautiful estate of 100 hectares located in the north of the Médoc, the presence of the vine is attested since the 14th century. A fief of the Lords of Blaignan in the Middle Ages, this estate gave its name to the land and to the family. Chateau Blaignan is the oldest winemaking estate in the Medoc region of Bordeaux. Documents dating back to the 15th century reveal that vineyards were planted in the hamlet of Blaignan for nearly 600 years. The owners of Chateau Blaignan, Jean Merlaut (who also owns Chateau Gruaud Larose, in the Saint Julien appellation) and Régis Porfilet, are deeply committed to the renaissance of the estate and have invested in the vineyards and brand new 100% temperature controlled cellars with small stainless steel vats for vinification by parcels. The vineyards are under the direction of Régis Porfilet, former viticulturist of Château Lafite Rothschild, he is making an outstanding wine that over delivers in quality, while remaining affordable. This is one of Aquitaine Wine's flagship brands today.

— Viticulture —

- Final blend is **55% Cabernet Sauvignon** and **45% Merlot**.
- 87 hectare vineyards are planted on the highest part of the village of Blaignan.
- The average age of the vines is 25 years.; yield of 45 hectoliters per hectare.
- Terroir is more like the right bank: clay and limestone soil on sedimentary limestone subsoil.
- Green harvest, leaf thinning, grass-growing between rows to limit yields.
- Certified ecologically sensitive farming practices: traditional Bordeaux dry farming, no pesticides or herbicides.

— Winemaking —

- Vinification by parcel in small stainless steel vats.
- Cold maceration prior to fermentation at 8°C
- Fermentation at 25-30°C with gentle daily pumping over, to continue the gentle extraction of flavors, aromas, and tannins.
- Maceration period: 21-30 days, depending on each tank and daily tastings.
- Post-fermentation maceration at 30°C for a minimum of 8 days
- Aged 6 to 18 months in oak barrels, according to the vintage.



Vintage 2018: 90 Points. A fruity, juicy wine with soft tannins and bright red-berry flavors, this bubbles with energy and freshness. It will settle into a smoothly textured wine.