

# CHATEAU LA REVERENCE 2018

## Appellation Saint Emillon Grand Cru

### ~ Background ~

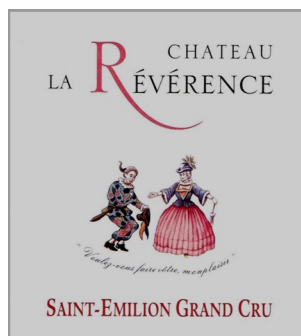
Château la Révérence (which means “curtsey”) is a micro-estate located by Chateau Chauvin and Chateau Grand Corbin near the medieval village of Saint Emilion. The château was originally called Chateau Clos Jean Voisin, but was changed to La Reverence when winemaker Mr. Emeric Petit acquired the estate in 2003.

Mr. Petit is a young, dynamic up-and-coming winemaker specialized in producing outstanding garage/boutique wines at value prices on Bordeaux’s right bank. He learned how to make wine under the guidance of famous oenologists Mr. Jean-Claude Bérrouet (Petrus) and Ms. Catherine Cohen.

Today, he is a rising star and his wines receive top scores from both Parker and Wine Spectator. Mr. Petit also owns Château Tournefeuille in Lalande de Pomerol and Château L’Ecuyer in Pomerol



Emeric Petit, Owner



### ~ Viticulture ~

- 3 hectares in grouped plots.
- 50% Merlot and 50% Cabernet Franc planted.
- Density of 5500-8500 vines per hectare.
- Terroir of sandy topsoil and a deep, concentrated clay subsoil, limestone residues in depths
- Grass allowed to grow between every other row in order to for vine roots deeper into the terroir, reduce yields, and provide habitat for healthy microbiology in the soil.
- Manual harvest.
- Yield : 38 hl per hectare.
- Certified High Environmental Value



### ~ Tasting Notes ~

*This small 3 hectare vineyard, with equal parts Cabernet Franc and Merlot, is very appealing. It is a very complete wine, of pure pleasure, which charms from the start by its deep and very open perfumes of ripe fruits. The ample and persistent palate remains dominated by this honest fruit, until the long and fresh finish. Already very engaging today, this wine also offers a real potential for aging.*

### Winemaking ~

- Vibrating sorting table.
- Vinification by parcel: half go into 400 liter barrels, and half into small thermoregulated stainless steel tanks.
- Pre-fermentation cold maceration.
- Malolactic fermentation in French oak barrels helps foment smooth, elegant tannins and gently integrates the wood into the fruit.
- Aged 14 months in French oak barrels, 40% new, all “fine grain” quality, using barrels from three different coopers: Baron, Sylvain, and Doreau.



### 94 Points.

Crushed dark fruit and blueberries with spice and mineral undertones. It’s full-bodied and well balanced with persistent acidity and firm tannins, leading to a long, savory finish. Very velvety tannins here. Needs time to mellow and come together. Try after 2024.

AQUITAINE  
WINE COMPANY



91<sup>pts</sup>

### 91 Points.

Half-and-half Merlot and Cabernet Franc, this is a rich, densely textured black-fruit-flavored wine. Tannins as well as fragrance come through strongly, balancing the black-plum-skin juiciness. The wine that will take time. Drink from 2023. *Roger Voss*