



Emeric Petit
Owner

CHATEAU LA REVERENCE 2020 AOP Saint Emilion Grand Cru

– Background –

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



– Viticulture –

- 3 hectares in grouped plots.
- **50% Merlot and 50% Cabernet Franc.**
- 70% of the vines are 40 years old. 7% are 30 years old. 23% are 20 years old.
- Density of 5500 vines/hectare.
- Terroir of sandy topsoil and a deep, concentrated clay subsoil.
- 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.

– Winemaking –

- Vibrating sorting table.
- Vinification by parcel: half go into 400 liter barrels, and half into 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 12 months in French oak barrels, 2/3 new, all “fine grain” quality, using barrels from three different coopers: Baron, Sylvain, and Doreau.



93 Points. What a seductive nose of hot cocoa, nutmeg, black berry fruit, violet essence and chocolate cherries. It’s full-bodied with firm tannins. Chewy and compact, but there is a cool minerality underneath and a fresh floral character. 50% cabernet franc and 50% merlot.