

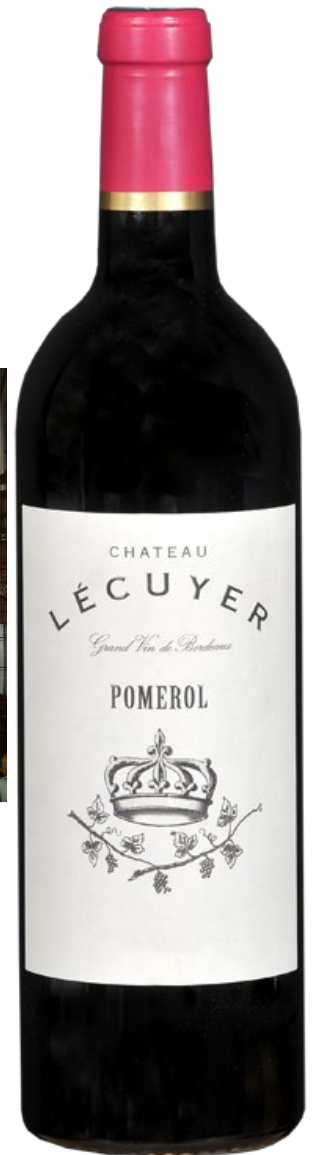
# CHATEAU LÉCUYER 2017

## Appellation Pomerol

### ~ Background ~

Château L'Écuyer [lay kwē yā] is a tiny estate of only 3 hectares located in the small but prestigious Pomerol appellation. It was originally known as Château de Bourgueneuf, but was re-baptized L'Écuyer (squire) when the Petit and Cambier family took over the estate in 2004. L'Écuyer benefits from an exceptional terroir. 1 hectare is located on the summit of the famous Pomerol plateau next to Clos L'Église, Château Clinet and Château Rouget. The other 2 hectares are located in the heart of Pomerol.

In the early years, owner Mr. Emeric Petit was assisted by the famous oenologist Mr. Jean-Claude Bérruet (of Château Petrus) and Ms. Catherine Cohen. Today, Emeric is a rising star and making a name for himself with his consistently excellent wines. Château Lécuyer is a lovely boutique estate and a prime example of the new wave of attractively priced, outstanding wine coming from the right bank of Bordeaux. Emeric also owns and manages estates in Lalande de Pomerol and St. Emilion.



### ~ Viticulture ~

- 3 hectares of vineyards. 1 hectare is planted on the famous Pomerol plateau on limestone and gravel over an iron pad. 2 hectares are planted in the heart of Pomerol near the area known as Bourg Neuf on a sandy topsoil and deep limestone subsoil.
- **90% Merlot, 10% Cabernet Franc.**
- Age of vines: 5 years 15%; 30 years 15%; - 40+ years 55%.
- High density plantings of 5,500 vines/hectare.
- Traditional soil ploughing on the limestone/gravel plateau and grass growing between rows on the sandy plots.
- Rigorous pruning with leaf thinning in July and green harvest in August.
- Manual harvest with a rigorous sorting in the vine-

### ~ Winemaking ~

- Manual harvest in small baskets.
- Vibrating sorting table.
- Vinification by plots.
- Entire vinification process in small 400 liter oak barrels for a total of 4 weeks.
- Whole bunch cold pre-fermentation maceration at 12°C for 5 days to extract aromas and hot post-fermentation maceration to concentrate fruit
- Malolactic fermentation in 100% new "fine grain" French oak barrels from Baron, followed by 12 months of aging.
- Racking off the lees after 6 months.
- No fining and no filtering.
- Annual production of 1,300 cases.



WINEENTHUSIAST

**92-94 points (2017).** Barrel Sample. This small quantity, 500-case production wine is rich and dense in ripe tannins that power through the generous black-currant fruit. It is a dark, concentrated wine that will age well.



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Dried tobacco and plums with some chocolate come through here, in a medium-bodied, chewy palate. Needs a few years to soften, but shows interest already. Better after 2021. JS