

# CHÂTEAU VIRECOURT PILLEBOURSE 2015

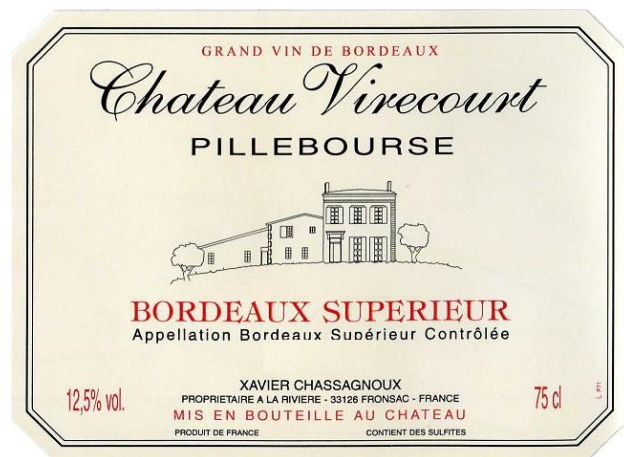
## AOC Bordeaux Supérieur

### ~ Background ~

Château Virecourt is a small estate split between the La Rivière and St. Germain La Rivière communes, near the Fronsac appellation (across the road). Although the estate is a Bordeaux Supérieurs, both Château Virecourt & the premium Château Virecourt “Pillebourse” are close to Fronsac wines in their structure and power.

Pillebourse is the special premium cuvée of Château Virecourt made from selected parcels of the property. The vines are farmed sustainably, using organic winemaking techniques since 1997. The vineyards used to produce the Pillebourse (which means “pilfered wallet”) cuvée is located at a crossing point where long ago, travelers were regularly robbed and their purses plundered !

Château Virecourt is owned by the Chassagnoux family, that also owns Chateau Renard Mondesir (Fronsac) and Chateau Jean Voisin (St. Emilion Grand Cru).



### ~ Viticulture ~

- 6 hectares of vineyards planted on southwest facing slopes.
- **100% Merlot**
- 20-year-old vines. Terroir of clay and sand.
- Planted density of 5000 - 6000 vines per hectare
- Soil: clay, limestone and siliceous
- Yield: 45 hl / ha
- Farming methods: pruning called “Bordelaise”. Bud removal. Strip-ping both sides. Thinning, if necessary. Green harvest.
- Mechanical harvest.

### ~ Winemaking ~

- Manual sorting.
- Vinification by parcel in for 18 to 20 days in thermo-regulated concrete vats.
- Pneumatic pressing for gentle extraction.
- Aged 12 months in American oak barrels: 20% new and 30% one and two years olds old. The remaining 50% aged in stainless steel tanks.
- Filtered over soil.
- Light fining with egg white.
- 18 000 bottles.
- Small annual production of 2,000 cases.

### ~ Tasting Notes ~

*Beautiful, deep, purple robe. The nose is particularly complex with intense aromas of very ripe concentrated red fruits, cedar, vanilla and toasty oak flavors. On the palate, the wine is rich, flavorful, lively, and beautifully dense with well-structured tannins. Nice long finish.*

