



2014 vintage

Saint-Emilion Grand Cru 1^{er} Grand Cru Classé B

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OWNERS

CONSULTING OENOLOGIST

2014 PRODUCTION (CASES PER 12 BOTTLES)

SECOND WINE

Gérard et Dominique Bécot.

Laboratoire Rolland
(Jean-Philippe Fort).

4.500 cases, 54.000 bottles.

Petit Bécot de Beau-Séjour.

LOCATION

On the plateau to the west of Saint-Emilion, in the ancient parish of Saint-Martin de Mazerat.

SURFACE AREA 19,5 ha.

SOIL Clay limestone.

DENSITY OF PLANTATION 6.600 plants/ha.

GRAPE VARIETIES

80 % merlot, 16 % cabernet franc, 4 % cabernet sauvignon.

AVERAGE AGE OF THE VINES 44 years.

AVERAGE YIELD 30 hl/ha.

AGEING IN PROGRESS 16 months (85 % in new barrels,
15 % in second fill barrels).

VINEYARD MANAGEMENT

Bordelaise pruning with two main branches.

Leaf thinning carried out twice.

Two crop thinning and three de-leafings.

Hand picking with sorting of the grapes on 4 different sorting tables.

Date of picking : from 8th to 20th October.

VINIFICATION

Vinification in 70-hl capacity temperature controlled stainless reverse conic steel vats. With this type of vats, the extraction is really intense but very progressive and soft. We make only manual punching down and délestage (rack and return) methods. The cap of the skin is immersed and swells during filling at the end of the délestage. It's a good old fashioned home cooking!

Plot by plot vinification. Manual punching down of the cap of skins. Vatting period of 30 days. Malo-lactic fermentation in barrels (100 % of the crop).

For the fourth year in a row, we decided in 2014, to ferment a part of the crop in new barrels. From each vat, we filled two 600 litre barrels with grapes, berry by berry, after passing them through a crusher and then through an air-tight 25 cm diameter opening at the top of the barrel, which replaced the bunghole and enabled us to run off the pomace easily.

This new approach enabled us to compare the development of the alcoholic fermentation in vats with that in barrels. We are very satisfied with the results : the wines are rounder, more concentrated and show more sweetness. There's greater fruit character and an added touch of vanilla.

SUGGESTIONS



Grilled meats, refined ragouts, pasta with strongly flavoured sauces, mature cheeses.

14,6°C



TBC

TASTING NOTES

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