

2016 vintage

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

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OWNERS

Bécot family.

CONSULTING OENOLOGIST

Laboratoire Rolland.

2016 PRODUCTION (CASES PER 12 BOTTLES)

6.000 cases, 72.000 bottles.

SECOND WINE

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 22 ha.

SOIL Clay-limestone.

DENSITY OF PLANTATION 6.600 plants/ha.

GRAPE VARIETIES

80 % merlot, 15 % cabernet franc, 5 % cabernet sauvignon.

AVERAGE AGE OF THE VINES 45 years.

AVERAGE YIELD 40 hl/ha.

AGEING IN PROGRESS 16 months (90 % in new barrels,
10% 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 : Merlots : from 5th to 9th October, Cabernets : 15th October 2016.

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 32 days.

Malo-lactic fermentation in barrels (100 % of the crop).

We fermented 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 bung-hole 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, Porcini Risotto.

Mature cheeses.



TASTING NOTES