

TECHNICAL SHEET CHATEAU DE PRESSAC 2020

Vineyard:

- **Surface area in production in 2020** : 32.3798 ha
- **Production 2020** : 1 111 hl

Sustainable agriculture, sexual confusion, plowing of the soil, disbudding, leaf stripping, thinning..

2020 harvest date :

- **Malbecs** : sept the 16th
- **Merlots** : from sept the 16th to sept the 28th
- **Cabernets-Francis** : sept the 29th and the 30th
- **Cabernets-Sauvignons** : sept the 30th
- **Carménères** : sept the 30th

Manual harvest in crates, double sorting of the grapes (vibrating table, Tribaie and Qualibaie), gravity vatting, vinification by gentle pumping over and / or delestage, vatting for 18 to 24 days in 2020, malolactic fermentation partly in new barrels.

Production 2020 vintage:

- **Château de Pressac - Saint Emilion Grand Cru Classé (first wine) :**

Blend :

79 % Merlot
12 % Cabernet-Franc
6 % Cabernet-Sauvignon
1 % Malbec (Noir de Pressac)
2 % Carménère

Quantity : approximately 100 000 bottles (8 333 cases)

Ageing 16 to 18 months : 100 % in barrels of which 50 % new

- **Château Tour de Pressac - Saint Emilion Grand Cru (second wine)**

Blend :

87 % Merlot
5 % Malbec (Noir de Pressac)
4 % Cabernet franc
3 % Cabernet sauvignon
1 % Carménère

Quantity : approximately 30 000 bottles (2 500 cases)

Ageing 16 to 18 months : 60 % in barrels, 40 % in vats

- **La Rose de Lisse - Saint Emilion Grand Cru (3^{ème} wine)**

Blend : 100 % Merlot

Quantity : approximately 10 000 bottles (833 cases)

- **La Rosée du Château de Pressac - Bordeaux Rosé**

Vinified in 500 L Acacia barrels

Quantity : 2 300 bottles