

MÉDOC CHÂTEAU POITEVIN



CÉPAGE: **55% Merlot**
 40% Cabernet Sauvignon
 5% Petit Verdot

Young Guillaume Poitevin took his family vineyards out of the local cooperative and started making wine in 1997. His concentration begins in the vineyards, with intentional propagation of cover crops to promote hydric stress, leaf-pulling to increase sun exposure and pheolic ripeness, and green harvesting to reduce yields. Vineyards are managed under the principles of “lutte raisonnée,” the pragmatic interpretation of organic farming that leaves room to react more effectively should the need for intervention arise. The average age of the vines is 20-25 years, with some very old vines dating from the 1950’s. The soil is classic gravel “crops” – layers of alluvial gravel deposits on a deeper bedrock of clay.

At harvest, the grapes are meticulously hand-sorted on arrival at the cellars by a team of eight. The winemaking is inspired by the avante-garde of Burgundy and the Rhone -- the musts are macerated and fermented at low temperatures, ensuring a long and gentle extraction of superior quality tannins, and the resulting wine sees fourteen months in barrels (one-third new) with regular lees stirring.

Chateau Poitevin exhibits deep color with a nose of ripe black fruit, fresh herbs and spices. Its rounded palate shows excellent fruit and ripe tannins, without ever being cloying or alcoholic.

In the recent reclassification of the Bordeaux Cru Bourgeois category, where nearly one-third of the chateaux lost their status, it is significant that only 5 chateaux were promoted to Cru Bourgeois, and Chateau Poitevin was one of this select group.

IMPORTED BY



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