



CUVÉE D'EXCEPTION MAISON BLANCHE

MÉDOC 2018

TERROIR

Château Maison Blanche « tête de cuvée » is made from two historic parcels of the Château.

Parcel 1: « l'Enclos », located on the Estuary edge. It benefits from a soft microclimat and clay soil. This combination favorises generous merlot which gives deap, ample and rich wines with a powerfull fruit.

Parcel 2: « Le Puits de Jean Faure » bought in 2005, it North located on a calcerous ridge. The parcel is crossed by an antic path which brings constant freshness. This plot gives birth to beautiful merlot with creamy tannins.

The blend of this two distinctive plots with complementary profils enable to reach a perfect balance between depth and finesse.

Plot harvesting. This Cuvée is the result of our most accomplished work following the principles of biodynamics and sustainable agriculture. The absence of weedkiller since 2007 has stimulated life for the vines balance.

GRAPE VARIETIES: 95 % Merlot, 3 % Cabernet Franc et 2 % cabernet Sauvignon

WINEMAKING & AGING

The plot winemaking was carried out in small tanks. The fermentation was very long (over 30 days) and malolactic fermentation ended late. Without any provocation, we let nature do the magic. Beside Stéphane Derenoncourt and his advisers, we monitored this wine in every step of its progress. The aging was carried out in french oak. Fermentation is carried out in 70% new barrels. All the Cuvée is aged in barrels made of centenarian french aoks. In order to preserve the identity of each wine and to avoid standardize tastes, each plot was assigned to a specific coopers based on the origin of the foret. The blend revealed all the complexity of its wine character.

ABV: 14.5%

TASTING NOTE

The nose shows black fruit notes with an empyreumatic character of cocoa and tabacco. The attack is supple and reveals a perfect balanced between depth, softness. The tannins are silky. The wine is carried by a perfectly integrated oak giving it a nice length.

CONSULTANT: Stéphane Derenoncourt

