Clos Lunelles

Appellation
Castillon - Côtes de Bordeaux

Location
Saint-Magne de Castillon

Area under vine
8,5 hectares

Grape varieties
80% merlot, 10% cabernet franc, 10% cabernet sauvignon

Annual production
21 600 bottles



Geological characteristics

The Sainte Colombe plateau, the highest point in the Côtes de Castillon, is an extension of the Saint-Emilion limestone plateau, and shares the same essential characteristics. Clos Lunelles is just a few kilometers (as the crow flies) from Château Pavie.

Viticulture

Green harvesting, with an initial leaf thinning on the eastern side of the vines in late June and a second in mid-August on the western side.

Vinification

The grapes are picked and sorted by hand, and alcoholic fermentation is triggered by indigenous yeast in temperature-controlled vats. The wine stays on the skins for 5 weeks. Malolactic fermentation in barrel.

Clos Lunelles is aged in new oak barrels for 18 to 24 months with racking avery 3 months. The final bend is made just before bottling, without fining or filtering.

Vignobles Perse

www.vignoblesperses.com