



Château Potensac / AOC Médoc

A vibrant colour. Attractive fruit on the nose, showing a lively well-defined and lightly crunchy, if rather sooty character. Rather soft and straightforward in the beginning, with a little more bright fruit in the midpalate. Quite soft and juicy in terms of fruit structure, with not a lot of great presence. Nicely fresh acids though, and a well-judged grip, which lingers a little on the finish.

LOCATION : The vineyards of Potensac are located in Ordonnac, in the Médoc appellation, and incorporate the vines of three properties managed as a single entity, these being Potensac, Gallais-Bellevue and Lassalle.

VINEYARD AREA : 53 hectares.

SOIL : The terroir has the familiar alluvial gravel of the left bank with some red clay

GRAPE VARIETIES : Cabernet franc 14 % - Cabernet sauvignon 38 % - Merlot 48 %

Age of the vineyard : 30 years

HARVESTING : Yields are restricted to approximately 35 hl/ha, and once harvested by hand the fruit is fermented at a maximum temperature of 28°C in stainless steels and concrete vats, with 15 to 18 days maceration and constant pumping over. There is a rigorous selection for the grand vin Château Potensac

WINEMAKING : Traditional winemaking variety by variety in thermo regulated stainless steel vats. Long maceration (25 to 30 days).

AGEING : Potensac will see up to 16 months in those aforementioned oak barrels, before an egg white fining and then bottling without filtration

PRODUCTION : 25 000 cases per year.