

Château PETIT VILLAGE 2014 POMEROL

- CONSULTANT WINEMAKER : Stéphane DERENONCOURT -

OVERVIEW

Château Petit-Village is set in the highest part of the magnificent terroir of the Pomerol plateau, in the heart of the appellation. The past few years have seen major renovations and changes at Château Petit-Village. Christian Seely, Managing Director of AXA Millésimes, aware of the enormous potential of the terroir of Château Petit-Village, launched extensive work both in the vineyard and in the buildings. To help him in this major task of renovation, he called upon Daniel Llose, Technical Director of the AXA Millésimes vineyards, and Marielle Cazaux, Technical Director of Château Petit-Village, along with their respective teams. Stéphane Derenoncourt became consultant of the property as from the 2006 vintage and brings his valuable advice.

VINEYARD

Soil: Clay and gravel plateau of deep gravel mixed with light sandy clays over a subsoil of « crasse de fer » (iron pan)

Surface: 10 hectares

Average age of the vineyard: 30 years

Grape varieties: 75% Merlot / 18% Cabernet Franc / 7% Cabernet Sauvignon

MAKING PROCESS

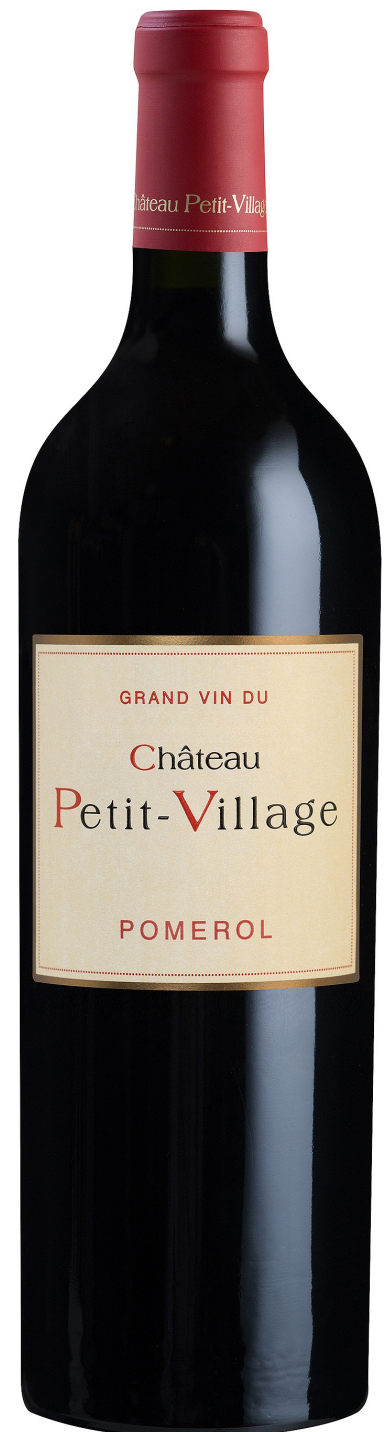
Manual harvesting. Classical vinification in thermo-regulated concrete lined vats. Vatting for 25 days between 29 and 30°C. Malolactic fermentation partially made in barrels. Ageing for 15 months in oak barrels, with 60 to 70% of new barrels.

MATCHING FOOD

Serve at 17-18°C with lamb in mild spices cooked at low temperature, truffled white pudding, or with carpaccio of scallops, rock salt and Kimbawa oil, along with small crushed potatoes, oil of white truffles and fresh truffles.

AGEING POTENTIAL

From 10 to 15 years



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