



# CHÂTEAU BALESTARD LA TONNELLE

GRAND CRU CLASSÉ  
2016

THE NAME OF THIS DOMAIN HAS A DUAL ORIGIN. "BALESTARD" WAS THE NAME OF A CANON OF THE CHAPTER OF SAINT-ÉMILION. "LA TONNELLE" REFERS TO THE WATCHTOWER DATING BACK TO THE 15TH CENTURY, WHICH STANDS IN PRIDE OF PLACE IN THE MIDDLE OF THE VINEYARD.

THE VINEYARD OWES ITS FAME TO FRANÇOIS VILLON, WHO MENTIONED IT IN A POEM THAT FEATURES ON THE LABEL.

LOCATED AT THE TOP OF A HILLSIDE ON A CLAY-LIMESTONE PLATEAU, AT THE EDGE OF THE MIEVIAL VILLAGE OF SAINT-ÉMILION, THIS UNUSUALLY CHARMING VINEYARD ENJOYS A PRIVILEGED LOCATION AND ITS CURRENT MANAGING DIRECTOR IS JACQUES CAPDEMOURLIN.

- OWNER :** GFA CAPDEMOURLIN  
**ADDRESS :** CHÂTEAU BALESTARD LA TONNELLE, 1 BALESTARD, 33330 SAINT-ÉMILION  
**DATE ESTATE ESTABLISHED :** 15TH CENTURY  
**SURFACE AREA :** 10.5 ha, 24.7 acres  
**AREA UNDER VINE :** 9ha 50a 44ca  
**SOIL :** CLAY-LIMESTONE PLATEAU  
**ALTITUDE :** 83 METRES, 272 FT.  
**PLANTATION DENSITY :** 5700 TO 6900 VINES PER HECTARE  
**GRAPE VARIETIES :** 70% MERLOT, 25% CABERNET FRANC, 5% CABERNET SAUVIGNON  
**SOILTYPE :** BROWN CALCAREOUS SOILS WITH FINE TEXTURE, HEAVY CLAY-LIMESTONE SOILS  
**AVERAGE AGE OF THE VINES :** 33 YEARS  
**ROOT STOCK :** FERCAL - 41B
- VITICULTURE :** DEBUDDING, SHOOT REMOVAL AT TIPS AND FEET, RAISING AND LIFTING UP AGAIN, LEAF THINNING, GREEN HARVEST AND DECOMPACTION, TOPPING AND TRIMMING.
- WINEGROWING METHOD :** SUSTAINABLE AGRICULTURE  
**TYPE OF HARVEST :** HAND-PICKED HARVESTS  
**HARVEST DATES :** 17TH TO 26TH OCTOBER 2016  
**YIELD :** 49 hls/ha
- VINIFICATION :** OPTICAL SORTING, PRE-FERMENTATION MACERATION AT COLD TEMPERATURE, PUMPING OVER  
**TYPE OF VATS :** STAINLESS STEEL AND CEMENT VATS  
**VATTING DURATION :** 3 WEEKS  
**MATURATION :** MALOLACTIC FERMENTATION IN NEW OAK BARRELS  
- 50% IN NEW FRENCH OAK BARRELS  
- 50% IN BARRELS OF ONE VINTAGE OR MORE
- MATURATION DURATION :** MATURATION IN FRENCH OAK BARRELS FOR 15 TO 18 MONTHS  
**PRODUCTION :** 55000 BOTTLES  
**DATE OF BOTTLING :** 7TH JUNE 2018  
**CONSULTANT OENOLOGIST :** JEAN-PHILIPPE FORT FROM THE MICHEL ROLLAND LABORATORY  
**ALCOHOL CONTENT :** 14.5% VOL.  
**GLUCOSE/FRUCTOSE :** 0.3 gr/L  
**pH :** 3.45  
**TOTAL ACIDITY :** 3.75 gr (H<sub>2</sub>SO<sub>4</sub>)/L

