



CHÂTEAU BALESTARD LA TONNELLE

GRAND CRU CLASSÉ
2020

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 MEDIEVAL 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 : 8ha 46a 77ca
SOIL : CLAY-LIMESTONE PLATEAU
ALTITUDE : 83 METRES, 272 FT.
PLANTATION DENSITY : 5700 TO 6900 VINES PER HECTARE
GRAPE VARIETIES : 77% MERLOT, 13% CABERNET FRANC, 10% 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 : 16TH TO 30TH SEPTEMBER 2020
YIELD : 36 hls/ha
CERTIFICATION : HVE, ISO 14001
VINIFICATION : OPTICAL SORTING, PRE-FERMENTATION MACERATION AT COLD TEMPERATURE, PUMPING OVER, PUNCHING DOWN.
TYPE OF VATS : TRONCONIC STAINLESS STEEL 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 : 37000 BOTTLES
DATE OF BOTTLING : 18TH MAY 2022
CONSULTANT OENOLOGIST : JEAN-PHILIPPE FORT FROM THE MICHEL ROLLAND LABORATORY
ALCOHOL CONTENT : 14.5% VOL.
GLUCOSE/FRUCTOSE : 0.49 gr/L
pH : 3.50
TOTAL ACIDITY : 3.49 gr (H2SO4)/L

