



Summer 2023

Vin de France, VSIG, France

Dive into the summer season with Summer, a 100% Merlot wine, light and refreshing "like a rosé". Ideal for a sunny day and a balmy evening... Perfect for drinking this summer.

PRESENTATION

Summer was born from the idea of a rosé, but with the aim of retaining our identity: a fresh red wine with thirst-quenching notes of pomegranate. It's almost as if you were sipping one at the water's edge.

THE VINTAGE

The 2023 vintage was marked by a number of meteorological events due to climate change. The vine's growth cycle came earlier and earlier, with warm, wet spring conditions. Although we were spared frosts, we had to contend with heavy attacks of disease on our vines. The attention paid to the vineyard helped to stem the spread of these diseases. The vines were therefore able to continue growing. During the summer, high temperatures and drought accompanied the development of the bunches. Veraison was spread out over July and August, depending on the grape variety and the terroir, enabling us to control ripening very well. Rainfall at the end of August and September helped to increase the volume of the harvest.

Harvesting began on 6 September and lasted for 4 weeks, allowing us to manage the work in the vineyard and cellar perfectly. The harvest was of very good quality and the yields were very satisfactory, demonstrating once again the adaptability of our vines and terroir to climate change.

LOCATION

Area under vine: 21 hectares

Grape varieties: 80% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon, 5% Malbec

Location: in the heart of the Montagne Saint-Emilion appellation

TERROIR

Terroir : Clay-limestone, clay-silica and sandy soils.

IN THE VINEYARD

Manual pruning in winter on hillside plots, then later on other plots to delay budburst and the onset of frost. Vine shoots crushed and reused as compost for the soil. Yield control. Mechanical harvesting.

WINEMAKING

Traditional fermentation in temperature-controlled stainless steel vats combined with micro-oxygenation. Alcoholic fermentation followed by malolactic fermentation. Daily pumping over and punching down.

AGEING

6 months in concrete vats



VARIETAL

Merlot 100%

13.50 % VOL.

TECHNICAL DATA

Production volume: 8000

Surface area of the vineyard: 21 ac

Age of vines: 30 years old

Aging in vats: 6 month

SERVING

Serve between 10 and 14 degrees

AGEING POTENTIAL

Enjoy all year long

TASTING

The colour is frivolous, with a flamboyant raspberry hue. The amylic nose of Harlequin sweets, blackcurrant buds and grenadine syrup invites you to savour the wine. On the palate, the thirst-quenching notes of pomegranate give way to a hedonic pleasure. It's almost as if you're enjoying one at the water's edge.

FOOD PAIRINGS

Tapas, grilled meats, Provençal-style vegetables, salads, marinated chicken kebabs, charcuterie boards, apéritifs...

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, Cheese, Sea food, Fish, French cuisine, White meat, Red meat, Poultry

REVIEWS AND AWARDS

Yves Beck

88/100

"The bouquet is fresh, with inviting notes of cherry and blackberry. Juicy and sapid on the palate. Everything flows smoothly and seamlessly, with a refreshing, thirst-quenching character! A summer wine to enjoy with grilled meats, for example! Now - 2025"

Yves Beck, Yves Beck - Beckustator, 12/04/2024

