



Planted surface area: 1 hectare
Terroir: Clay-limestone plateau
Grape variety: Merlot
Average age of vineyard: 74 years

Harvest date: 25 september
Yield: 20 hectoliters/hectare
Harvest: Hand-picked, with double sorting at cellar
Vinifications: multiple, short pumping-over, very soft extractions to develop the finesse of the tannins.
Ageing: 100% barrels with 1/3 new. French oak only. Stored in underground caves for 15 months.
Bottling: 24 months after harvest

Philosophy: The CANOPEE de LAPELLETTRIE cuvée emanates from our oldest parcel and is crafted with full respect of the grapes and terroir. Respect of the living, the flora and fauna in our vineyard; respect for the wine. The parcel is cultivated in natural agriculture.

Production: 2 500 bottles

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