



**Planted surface area** : 1,5 ha

**Terroir** : Clay-limestone plateau

**Grape variety** : 80% Merlot et 20% Cabernet Franc

**Average age of vineyard** : 15 ans

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**Date de récolte** : end of septembre

**Harvest** : Hand-picked, with double sorting at cellar

**Vinifications** : Short pumping-over, very soft extractions to develop the finesse of the tannins.

**Ageing** : concret vats

**Mise en bouteilles** : 8 months after harvest

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**Philosophy** : The ENVOLEE de LAPELLETRIE comes only from our youngest parcel of Merlot as well as a little Cabernets. Our vines are worked with all the respect that we owe to these grapes. Respect of the living, the flora and the fauna in our vineyard, respect of the wine. Vineyard is cultivated in natural agriculture.

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**Production** : 9 000 bouteilles

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