

## Denis Barraud Estate

### LYNSOLENCE - St Emilion Grand Cru - micro-cuvée

#### Addendum to the technical details

Lynsolence is made from grapes from my oldest vines (average age 45 to 50 years) grown on 2Ha50 (6 acres) of very gravelly sandy soil. The varietal used is 100% Merlot at a density of 5600 plants per Hectare. These parcels, having an excellent microclimate are next door to such famous estates as Mr Perse's Ch. Monbousquet and Mr Thunevin's Ch Valandraud.

> To create this very concentrated product, I deleaf on the eastern side of the rows in June, and follow up with the removal of green bunches, leaving only 5 bunches per plant. My objective was not to exceed 25 Hl per Ha. In 2003, I produced 6300 bottles, which works out at 19Hl per Hectare.

> All the rows of vines are grassed. Throughout the growing season we control this grass with a mower which cuts right under the vines.

> At the end of August, we deleaf on the western side of the rows, so as to achieve optimal exposure to air and sun. My overriding objective is to gather grapes that are very ripe, very healthy, and free from botrytis (grey rot).

> A week later we visit the vines again to carry out an extra sort, this time to remove the few pink grapes, unwanted bunches and occasionally, some grapes that were burnt by the sun, to avoid them being put into the baskets during harvest by the grape pickers.

> Picking is done manually and is finished in half a day, preferably in the afternoon. When the harvest arrives at the winery, they pass onto a table where we meticulously screen out any possible botrytrised grapes, any leaves or leaf stalks.

> The bunches are destalked and then gently crushed in a destalking/crushing machine. Using a gentle Archimedes' Screw, the harvest is transferred to two wooden vats of 50 Hl each. This type of pump had the advantage of neither mashing nor harming the grapes.

> The wooden vats, new in 2001, are thermostatically temperature controlled. They are only used for maceration and fermentation. Starting with the 2003 vintage, 30 to 40% of the harvest is fermented in new 400 litre barrels.

> Before fermentation takes place, the harvest undergoes cold (10°C 50°F) maceration for 9 or 10 days. 500 kg of dry ice (frozen carbon dioxide in cubes at -80°C -112° F) are indispensable to protect the grapes effectively throughout this period. The carbon dioxide released during this pre-fermentation maceration prevents any oxidation.

> Once this preliminary fermentation is finished, and using the temperature regulation, I heat the vats and the alcoholic fermentation starts. At first, I give three mixings ("délestages"), one per day. I remove all the liquid from the vat, and re-introduce it from the top, in such a way as to break up and moisten the cap thoroughly. Then as fermentation develops I force the cap down into the must twice a day (this process is carried out in a traditional way, and we no longer pump the must). Alcoholic fermentation lasts 8 to 10 days.

> The post fermentation maceration takes place at 30°C, (77°F) for 20 to 25 days, with the cap being pushed down once a day ("pigeage"). Regular tasting informs me when this maceration should stop, and I then transfer the wine to new barrels, made from French oak from the Tronçais Forest.

> The malo-lactic fermentation (conversion of malic acid into lactic acid) takes place therefore in these new barrels. Once it's over, we rack off the wine, wash the barrels and put the wine back for about 18 months. The wine is then racked every 3 to 4 months.

Thanks to these viticultural methods and vinification techniques, I get a wine which regularly exceeds 13.5°. When tasted, **this wine is nectar**. Each vintage has its personality, and that's as it should be. In general I get a wine that's very black in colour, very concentrated and fruit forward. The nose is creamy, with notes of cashew and morello cherry, bursting with fruit. "It's a real fruit bomb" (says Robert Parker). In the mouth, it is supple, full, fat, silky full bodied and well built. It finishes very long.

**Chateau Les Gravières** is made in very much the same way, but with a higher yield of 35 Hl per Hectare

Denis BARRAUD

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