



Grape Varieties	71% Merlot 20% Cabernet Franc 9% Cabernet Sauvignon
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Winemaker	Marielle Cazeaux
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.5g/L
Acidity	5.27g/L
Wine pH	3.64
Bottle Sizes	75cl
Notes	Vegetarian

PRODUCER

Château Petit-Village is situated in the heart of the Pomerol appellation, next door to Vieux Château Certan. The estate shares an owner (AXA Millesimes) with Château Pichon-Baron and, as with the latter, Petit-Village has benefited from significant renovation and improvement over the last two decades. These changes include the construction of a new barrel cellar and a move to lower yields and organic practices in the vineyards. Winemaker Guillaume Frédoux works closely with consultants Stéphane Deroncourt and Marielle Cazeaux.

VINEYARDS

The vineyard sits at the highest point of Pomerol, where soils are the mostly gravel and free-draining, an advantage in the maritime climate. The subsoil is known as 'crasse de fer', an iron-rich clay that is said to confer complexity to the greatest wines of Pomerol. Vines are between 35 and 45 years of age and are work in the vineyard is done by hand.

VINTAGE

The 2017 vintage was marked by climatic contrasts, beginning with one of the mildest and driest winters in recent years, followed by a wet and warm March. Thankfully, Château Petit-Village was spared the late-April frost. Flowering proceeded under very favourable conditions in May, while June brought heavy rainfall and elevated temperatures, replenishing water reserves ahead of a notably dry summer. Vineyard health remained excellent through the season. Rainfall in mid-September hastened the onset of harvest, with Merlot picked between 18 and 20 September under sunny skies and cool temperatures, followed by Cabernet Franc and Cabernet Sauvignon harvested at optimal maturity on 27 and 28 September.

VINIFICATION

A precise selection in the vineyard ensured only the best and most perfectly ripe fruit was selected for this wine. Each plot was vinified separately with much care taken to ensure the grapes were not over-extracted and maintain the fresh fruit flavours in the final wine. Fermentation lasted 10 days with punch downs completed in the early stages to enhance extraction. Each batch was aged in oak barrels (60% new and 40% one year old) for 15 months.

TASTING NOTES

This wine is deep ruby red in colour with an expressive, complex nose with notes of blackcurrant, liquorice and sweet spices. On the palate, the wine is extremely precise with elegant, velvety tannins melting into a long and savoury finish.