





# CHÂTEAU SAINT-LÉON




VINTAGE 2013



## TO SERVE

-  17 °C
-  1 to 2 years
-  12.5 % vol
-  30 minutes

## TASTING NOTES

-  Deep crimson in colour with ruby red highlights.
-  Concentrated aromas of red berry fruit.
-  Supple on the attack; a rounded body with silky tannins and a delightful sensation of juicy fruits. A lovely, 'raffish' wine – easy to drink without a care in the world.

## FOOD/WINE PAIRINGS

Perfect with a cocktail buffet, fine charcuterie, grilled meat, Tapas, roast chicken, veal, red meat, world cuisine and mature cheeses.

## CLIMATE

- Cumulative annual rainfall was higher than the 30-year average (179 days compared to the 30-year average of 124 days).
- Autumn and the start of winter were particularly cold and rainy.
- The beginning of April was more like a continuation of winter – very cold, with 35mm of rain.
- The rain stopped in mid-April, just in time to allow for bud-break; but there was still little sign of spring.
- May and June were humid, with 32 days of rain (compared to the seasonal norm of 19) and were the coldest since 1984.
- Summer finally arrived in July. The weather was hot and dry, giving rise to violent storms at the beginning of August which affected a good 50% of the Saint Léon vineyards.
- September and October were mild and humid, causing widespread development of grey mould.

## VINEYARD MANAGEMENT

- Low harvests following hail at the beginning of August and poor flowering in spring.
- Systematic thinning of leaves on both sides of the vine.
- No green harvests.
- Grapes achieved medium levels of ripeness; many were damaged by hail.
- Yields were low: 20 hl/hectare.

## HARVEST DATES

Both varietals were harvested between the 2nd and 15th of October

## VINIFICATION

- Very rapid harvests. Normal process of thermovinification.
- This technique allows colour and flavour to be extracted without being compromised by hail-damaged tannins.
- Aged in tanks for 10 months to preserve the aromatic profile.
- Careful management of inputs: yeasts specifically suited to thermovinification, extraction enzymes, and fresh wood to add tannins and body. A slightly different blend to previous years.
- Because of Saint Leon's customary style, the impact of this year's vintage is not easily discernible in the product.

## BLEND

75% de merlot  
25% de Cabernet sauvignon

## OUR EXPERTS SAY

« Hail at the beginning of August put paid to everything we had planned. We had to change everything, revising our harvest plans and rebuilding the wine's aromatic profile. Luckily, we were able to stick to the traditional Saint Leon winemaking techniques, and this has had a major role to play in the success of this year's product. »