

## Château Pillebois

### Vieilles Vignes



<b>VINTAGE</b>	<b>2012</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Castillon Côtes de Bordeaux</b>
<b>VARIETAL</b>	90% Merlot 10% Cabernet Franc
<b>TERROIR</b>	Sandy, gravelly
<b>INFO</b>	12 Ha (28.92 Acres) total vineyard & 4 Ha (9.64 Acres) devoted to Vieilles Vignes 40 year old vines and older 12 months aging in French oak barrels renewed by 1/3 Unfined / Filtered <b>Sustainable Agriculture Practices</b>

#### About the Estate:

Owned by Vignobles Marcel PETIT since 1986 and now managed by Jean Pierre TOXE from the fantastic Château FRANC-LARTIGUE Saint-Emilion Grand Cru, Château PILLEBOIS Castillon Cotes de Bordeaux is planted on 12 hectares (29.64 acres) of great clayey, sandy and gravelly slopes with some iron, in Belves de Castillon, immediate neighborhood of the prestigious Saint-Emilion terroir.

The entire lot of parcels are organically fertilized ensuring a respect of the plants and land. All treatments done on the vines and grapes are followed by an agricultural engineer.

To produce this predominant Merlot Vieilles Vignes Cuvée, the full vineyard is subject to green covering, leaves' pruning and green harvesting, in order to reach the best ripeness and natural low yields. Harvested at the best maturity, the grapes are hand sorted before and after being 100% de-stemmed. After a pre-cold maceration - to slowly extract color and fruit from the skins - the wine undergoes a traditional vinification process in thermo-regulated stainless steel tanks and is then aged 12 months in French oak barrels renewed by 1/3, lightly finned with egg whites, if necessary.

Over the last few years, following constant cultural, and harvesting improvements and intense attention in vinification process, Château PILLEBOIS Vieilles Vignes Castillon Cotes de Bordeaux keeps getting better ratings every year, such as being among the Revue des Vins de France Top 5 Wines with the 2010 Vintage.

#### Tasting Notes:

Dark and dense color with a warm nose of dark and baked fruits with floral and fine oaky touches. Chewy, milky and mellow, the palate does then show serious tannins, balance and a perfect concentration.

#### Press Review:

Soon to come.