

TECHNICAL SHEET Château de PRESSAC 2023

Vineyard :

- **Total surface area** : 41.5 ha
- **Surface area in production in 2023** : 39 ha
- **2023 production** : 1 450 hl

Sustainable culture, sexual confusion, ploughing of the soil, debudding, deleafing, thinning out of the vines.

Date of picking in 2023 :

- **Malbec** : le 20/10
- **Merlots** : du 14/09 au 28/09
- **Cabernets-Francs** : du 21/09 au 2/10
- **Cabernets-Sauvignons** : du 2 au 6/10
- **Carménères** : 6/10
- **Petit Verdot** : 25/10

Picking by hand in small crates, double sorting (vibrating table, Tribaie (density) and Qualibaie (size)), gravitational filing, « remontages doux » (smooth pumping over) and/or « délestages » (rack and return), long vating (18 to 21 days in 2021), malolactic fermentation partly made in new barrels.

2023 vintage production :

● **Château de Pressac - Saint Emilion Grand Cru Classé (first wine) :**

Anticipated blend :

- 70 % Merlot
- 16.5 % Cabernet-Franc
- 9 % Cabernet-Sauvignon
- 2 % Carménère
- 2 % Malbec (Noir de Pressac)
- 0.5 % Petit Verdot

Quantity : around 125 000 bottles (10 416 cases)

Ageing 16 to 18 months : 95 % in barrels (50 % new) (225 L and 500 L) and 5 % in amphorae

● **Château Tour de PRESSAC - Saint Emilion Grand Cru (second wine)**

Anticipated blend :

- 84 % Merlot
- 10 % Cabernet franc
- 3 % Cabernet sauvignon
- 2 % Malbec
- 0.5 % Carménère
- 0.5 % Petit Verdot

Quantity : around 55 000 bottles (4 583 cases)

Ageing 16 to 18 months : 60 % in barrels and 40 % in vats

● **La Rose de Lisse - Saint Emilion Grand Cru (3ème vin)**

Anticipated blend : 100 % Merlot

Quantity : around 10 000 bottles (833 cases)

● **La Rosée du Château de Pressac - Bordeaux Rosé**

Vinified in 500 liters acacia barrels

Quantity : 2 500 bottles

JEAN-FRANÇOIS ET DOMINIQUE QUENIN