



Château Hyon la Fleur 2021

It was in the 1970s that Jean-Claude BERROUET, a talented winemaker whose destiny is closely linked to the great terroirs of Pomerol and Saint-Emilion, found 4 hectares of land near the charming church of Saint-Georges (11th century), on clay-limestone soils. He produced his first vintages with the same working philosophy that has made his reputation since the beginning : respect for the vines and the land that supports them, support for natural processes, correct ripening of the grapes followed by traditional vinification, with a search for balance in the wines. For several years now, Jeff, his youngest son, has been in charge of the family estates, which now cover a total of 28 hectares: Vieux Château St André in the Montagne St-Emilion appellation, Château Samion in the Lalande de Pomerol appellation, Château Bonneau in the Montagne Saint-Emilion appellation, and Château Hyon la Fleur in the St-Emilion appellation.



VINEYARD

AOC : Saint-Emilion

Surface : 3,5 Ha

Soil : Clay and limestone

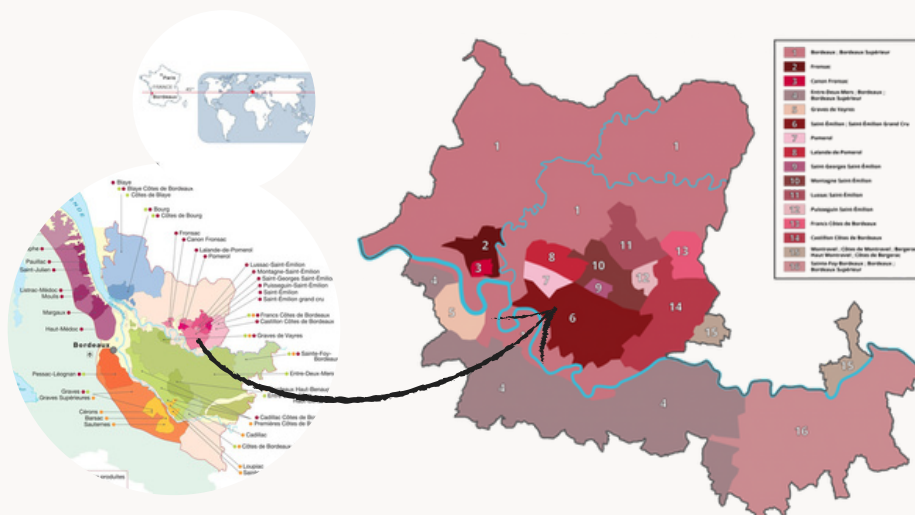
Sector : Saint-Christophe des Bardes

Grape Variety : 95% merlot and 5% cabernet franc

Density : 6000 plants/hectare

Age of the vines : 40 years on average

Average yield : 38 Hl/ha



VITICULTURE

Viticulture: reasoned with soil work (no chemical weed killers), no green harvesting, moderate leaf removal, end of July.

Harvest: manual (100%) with sorting table at reception.

Date of beginning of the harvest: October 8th

End of harvest : October 12th



VINIFICATION

Traditional (pumping over only) with plot selection in thermo- regulated concrete vats, with an average vatting time of 16/17 days.



AGING

Early March in French oak barrels (25% new wood).



TECHNICAL DATA

Malo : in stainless steel tanks

Blending : end of January

Degree : 13,5% vol.



ASSEMBLAGE

