## CHAPELLE DE POTENSAC 2018



## AOC

Médoc

## **TERROIR**

The vineyard of Château Potensac extends mainly over limestone subsoil covered with clay-gravel hillocks with a high proportion of gravel. These limestones are very similar to those found in the Saint-Estèphe appellation.

## VINTAGE 2018

The north of the Médoc experienced a generally rainy and mild winter, then becoming cold from mid-March, leading to a late but homogeneous budburst, followed by a strong vegetative growth. The hot and dry summer accelerated the ripening of the grapes, the alternation of cool nights and hot days developed their richness while maintaining their freshness. This 2018 offers a ripe, very expressive fruit and a particularly velvety tannic structure. Elegant, luscious and fresh, with intense aromas of black fruit, this is a truly great vintage that has taken advantage of the exceptionally favourable weather conditions.

**Blend** Merlot 70 % Cabernet Sauvignon 25 % Cabernet Franc 5 %

Harvest period 21st September to 13rd October 2018

 $\textbf{Alcohol degree}: 14.39 \ \% vol. - \textbf{Total Acidity}: 4.03 \ \text{gH2SO4/l} - \textbf{pH}: 3.50 - \textbf{IPT}: 69$