

BITURICA



Appellation : Haut-Médoc
Town : Macau and Arsac
Owner : David Faure
Planted acreage : 9.6 ha
Annual production : 2000 cases

Technical informations :

Viticulture

Grape varieties : Merlot 52 % / Cabernet Sauvignon 42 %
Petit Verdot 6 %

Average age of vines : 27 ans

Density of vines : 5000 à 7000 vines/ha

Pest management, no use of herbicid.

Traditionnal viticultural practisis.

Bud pruning, suckering, and manual leaf thinning

Oenology

Harvesting : hand peacked into small crates , hand sorted in the vine and in the cellar.

Fermentation and maceration : stainless stell vats, maceration on the skin runs an average of 4 weeks

Malolactic fermentation in 100 % oak barrels

Ageing : 12 months, 100 % in oak barrels , 1/3 new 80 % french oak, 20 % US oak.

Coopers : Berthomieu, Taransaud, Nadalié, Jarnac, Canton Aged on lees.

Bottling

Egg white finning in barrels
no filtration.

2008 vintage

Merlot

6th to 10th of octobre

Yield : 29 hl / ha

Cabernet Sauvignon

13th to 17th of octobre

Yield : 35 hl / ha

Petit Verdot

This vines planted in 2006 are not producing yet.

Blending:

50 % Cabernet Sauvignon

50 % Merlot

Cabernet sauvignon produced this year, reach the best maturity we can wait for. The weather we had in septembre and octobre helped it to achieve its ripening perfectly, even if the harvest had to be done very late in the season.

A big surprise at Mille Roses concerning the Merlot maturity which gave a very coloured and high density harvest. Its profile is not far from the cabernet Sauvignon.

The blending give us a full coloured and a beautiful density wine, due to the proportion of the Cabernet Sauvignon (50 %) and also due to the structured merlot we harvested.