




Château Cadet-Bon

AOC SAINT-ÉMILION GRAND CRU

GRAND CRU CLASSÉ

2020 VINTAGE



SUPERFICY	5.02 Ha
DENSITY OF PLANTATION	6 500 pieds/Ha 8 500 pieds/Ha for new planting
AVERAGE AGE OF VINES	35 years
EXPOSURE	Limestone plateau South hillside
SOILS	Chalky clay with limestone
GRAPPE VARIETIES	Merlot 82% Cabernet Franc 18%
VITICULTURE	Seed of cereals to restructure soil Mechanical work of the ground
PRUNING	Guyot double
CULTURE	Bud pruning Leaf thinning Green harvest
HARVEST DATES	14th September to 21st September for merlots 28th September for cabernets francs
HARVEST	Handpicked harvest with selective sorting
VINIFICATION	In little temperature-controlled vats (30 à 60 HL) Pigeage (the cap is punched three times a day), 5% of whole harvest
DURATION OF VATTING	21 to 30 days
MALOLACTIC FERMENTATION	10% in new oak barrels 90% in vats
AGEING	12 to 15 months 35% new barrel 225 L and 400 L 35% 1 wine 7% 2 wines 15% concrete vat 8% Amphora
YIELD	35 Hl/Ha
PRODUCTION	25 000 bottles
	 <i>Final year in organic conversion</i>
OWNER	Guy RICHARD
PERSON IN CHARGE	Antoine MARIAU
CONSULTING OENOLOGIST	Derenoncourt Consultants

CLIMATE 2020

The vine awoke really early in Spring 2020. The rather heavy rains along with temperatures above the seasonal averages allowed for an early and fast flowering.

Our experience on precedent vintages, conducted in organic farming, allowed us to contain a particularly virulent disease in May.

July and August were summery, marked by a drought which did not harm the vine thanks to our soil's water reserves and the deep rooting of our vines.

The harvest began early, starting with the harvest of the first merlots on September 14th. The showers of September refined the carbenets francs' maturity while keeping all their freshness.