

La Violette

POMEROL

Primeur 2024



LAND

AREA: 1.68 HECTARES
(1,26 HA IN PRODUCTION)

TERROIR : FINE GRAVEL

LOCATED ON THE PLATEAU OF
POMEROL BETWEEN TROTANOY
AND LE PIN.

VARIETY OF GRAPE

GRAPE VARIETIES : 100%
MERLOT

AGE OF THE VINES : 30 YEARS

ALCOHOL CONTENT: 13.5%.

AGEING

FULL VINIFICATION:

PRE-FERMENTATION MACERATION
AT 6° FOR 15 DAYS.

ALCOHOLIC AND MALOLACTIC
FERMENTATIONS TAKE PLACE
DIRECTLY IN NEW BARRELS.

BARREL AGEING FOR 14 MONTHS IN
THE "SAURY ECRIN" BARRELS
PREVIOUSLY USED DURING
VINIFICATION.

VINEYARD WORK

CAREFUL UNTANGLING OF BUNCHES IN
JULY, FOLLOWED BY EQUALIZATION OF
RIPENESS AT MID-VERAISON, REMOVING
BUNCHES IF NECESSARY.

LIGHT LEAF THINNING ON ONE SIDE,
THEN THE OTHER.

HAND-PICKED HARVEST IN SMALL CASES

DATE OF THE HARVEST : FROM THE 19TH
TO THE 23TH OF SEPTEMBER 2024

GRAPES ARE DE-STEMMED BY HAND.

PRODUCTION

ABOUT 2 660 BTLE

NO SECOND WINE.