

La Violette

POMEROL

Primeur 2025



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 1500 BTLE

NO SECOND WINE.

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Review scores:

Yves Beck : 98-99

J-M Quarin : 99

Bettane+Desseauve : 97-98

Recurring elements:

Signature florality (violet, peony, wild flowers)

Density, power & concentration

Cashmere / silky / creamy texture

Freshness preserved despite the warm vintage

Deep dark fruits

In one sentence

Charming, open and harmonious Pomerol: gourmand red and dark fruits, polished and integrated tannins, preserved freshness and accessible style from its youth, without sacrificing decent ageing potential (2028-2040).