CHÂTEAU MILON CUVEE CAPRICE SAINT EMILION



Appellation: SAINT-EMILION

Situation and soils: One parcel is located at the foot of

the Saint Christophe des Bardes slope, the other on the gravelly soil of Saint

Sulpice.

Surface area: 2 hectares on hardpan and clay.

Average age of vines: 25-30 years.

Grape varieties: 100% Merlot

Vine density: 6600-9000 per hectare.

Harvest: Manual and machine picking.

Yield: 40-45 hl per hectare.

Vine culture: Pruned guyot simple; debudding,

leaf-thinning and green harvest.

Vinification: Cold maceration and punching

down. 2-3 weeks post-fermentation

maceration.

Maturation: 6 months in barrel.

Conservation: 2-4 years.

