

CHATEAU DE MILLERY



2019

Mild temperatures at end of winter led the vines to emerge early from their dormancy. Encouraged by subsequent favourable weather, the first leaves formed rapidly by mid-April. A cold snap then arrived, slowing vegetation growth and bringing frost threat over several nights. Until mid-June, conditions alternated between spring- and winter-like weather. Pollination was sometimes only partial, and the fruit set, especially that of the Merlot, boded a smallish crop.

Summer set in with scorching heat until the end of July. Drenched in intense sunshine,

the vines quickly caught up in their cycle. There were temperature highs of over 30°C. on 22 days in July. Thankfully, the vines' deep roots enabled them to pull water from our blue clay subsoil during this hot period.

On July 26th, a welcome downpour brought 40mm (1.57 inches) of rain in a single day, rehydrating the vines, lowering temperature, and kick-starting veraison. From mid-August, the ripening process took place in optimal conditions. The slow, gradual ripening of the grapes favoured aromatic concentration, while freshness was preserved by selective de-leafing.

Conditions subsequently became more arid; another downpour on September 9th was a welcome relief for the vines that had begun to show some water stress. Harvesting began on September 26th to ensured the aromatic freshness.



Harvest

September 26th

Blend

95 % Merlot
5 % Cabernet Franc

Ageing

15 months in 100 %
new oak barrels