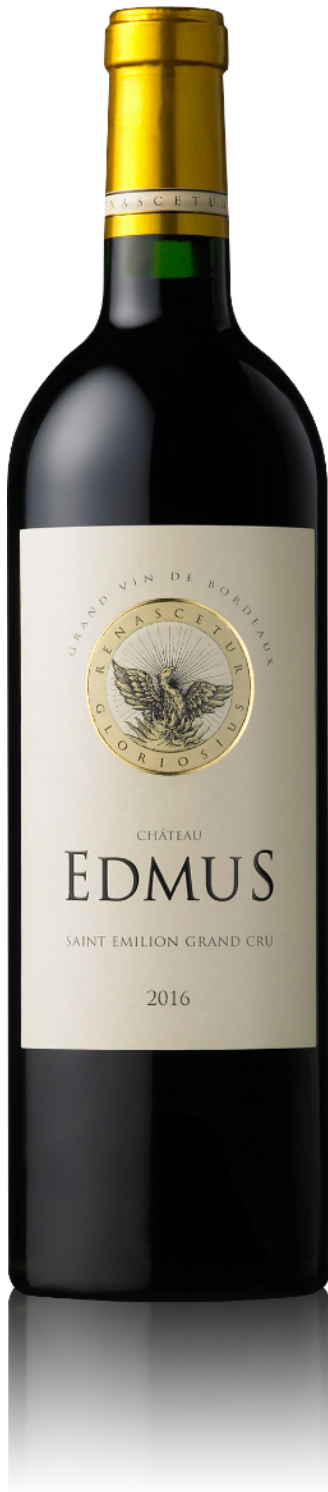


CHÂTEAU  
**EDMUS**

SAINT EMILION GRAND CRU

2016



**Controlled Appellation :** Saint Emilion Grand Cru

**Area :** 2,8 ha out of a 5,81 ha estate

**Production :** 105 hl (13 500 bottles)

**Yield :** 38 hl/ha

**Grape varieties :** 85% merlot; 15% Cabernet franc

**Density :** 5200 vines per hectare

**Soils :** Sand and gravels (warm and precocious)

**Average age of vines :** 40 years

**Winemaker :** Stéphane Derenoncourt - Frédéric Massie - Romain Bocchio

**Harvest**

- Dates : 7th October for Merlot and 14th October for the Cabernet Franc
- Manual harvest for a first selection of the best grapes
- Drying up of the bunches before destemming
- Hand sorting after destemming

**Winemaking**

- Concrete vats
- Bleeding of 10% on the date of the harvest
- Extraction by pumping over and shedding
- Fermentation : 9 days for the alcoholic fermentation, 15 days for the malolactic fermentation
- Maceration of 28 days
- Aging in French oak barrels (50% new oak, 25% one-year old and 25% two-year old)
- Stirring of the wine while in barrels, limited racking
- Alcohol content: 14%

**Commentary on the 2016**

The most successful of the recent vintages: following a wet spring, a very hot and dry summer, with a heat wave end of July and beginning August, providential rains mid-september, limited but sufficient to stop the hydric stress and push the ripening towards mid-October. In the end, a gorgeous fruit, optimal smooth tannins, a good level of acidity bringing freshness and a good aging potential.



RENASCETUR GLORIOSIUS

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