



### ORIGIN OF CHATEAU MILANDRE

Claire and Renaud JEAN, owner-operators, set up winegrowers in 1996 on a small property in Entre-deux-Mers. Newly rural, they cut their teeth on this property in Bordeaux Supérieur. It was in 2018, with their more than 20 years of experience, that they decided to "play in the big leagues". They bought 3 islands in the St Emilion Grand Cru Appellation in 3 communes with 3 family interests, a stone farmhouse in the middle of the vineyards of Saint Sulpice de Faleyrens. Located between Châteaux Lescours and Angélus. They created a winery in the "garage" part. Automated cellar for pumping over, thermoregulated and equipped with micro-oxygenation. They thus created Château Milandre. Name resulting from the mixing of the first names of their children (Cassandra, Philippine and Maximilien). Just like the coat of arms with 3 images, a Sun representing the eldest, a horse for the youngest and a feather for the artist boy.



### TERROIRS AND CULTURAL PRACTICES

AREA	4,80 hectares
SOIL	Clay-sandy plain, in the original Dordogne valley, southern slopes of Saint-Emilion town
GRAPE VARIETIES	90% Merlot, 10% Cabernet Sauvignon
PLANTING DENSITY	5700 vines/hectare
VINE PRUNING	« bordelaise »
CULTURAL PRACTICES	Organic farming since the 2020 vintage End of the practice of chemical weed control and the use of CMR (carcinogenic, mutagenic, or toxic) since 2018
HARVEST	Mechanical with optical sorting

### HARVEST, VINIFICATION AND AGING

HARVEST RECEPTION	Reception of the harvest in the harvest pump Use of gravity for the vatting Total absence of handling/crushing of the grapes
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PRE-FERMENTATION	At low temperature
MACERATION	Small capacity stainless steel for plot selection
TANKS	Active dry yeasts
FERMENTATION	
POST-FERMENTATION	Temperature control, automated pumping over, micro-oxygenation
MACERATION	28/30°C

MALOLACTIC FERMENTATION	In vats
AGING IN BARRELS	1/3 new barrels - 2/3 single wine barrels

### FEATURES OF THE 2022

HARVEST DATES	From late September to early October 2022
YIELD	43 Hl per hectare
BLENDING	90% Merlot, 10% Cabernet Sauvignon
BREEDING DURATION	18 months
PRODUCTION	26 000 bottles
DISTINCTION	<b>91-92</b> by James Suckling