



Appellation	:	Pomerol
Owner	:	S.C. du Château PETRUS
Planted acreage	:	28 acres
Grape varieties	:	95% Merlot - 5% Cabernet Franc
Type of soil	:	black clay
Production	:	approximately 30,000 bottles

Little known 50 years ago, this château has seen the rise of a myth about the uniqueness of its wine. The wine's inimitability is due to many factors, first of all, an exceptional terroir - 40 meters above sea level, the highest point of the appellation - with a layer of heavy clay soil and an iron subsoil. These are ideal conditions for the expression of the Merlot grape. With such a special terroir, the approach in the vineyard and cellar is traditional and respectful.

The work done in the vineyard is fastidious - severe pruning in the winter, regular ploughing, crop-thinning, de-leaving, manicuring the clusters in the summer - and allows the perfect ripening of the fruit. The grape are manually harvested within two afternoons and sorted before crush.

Fermentation is carried out gently, without any overextraction, in temperature-controlled concrete tanks. The blend, very often pure Merlot, is defined in December and the young wine is aged in 100% new oak barrels.

PETRUS displays an intense color, a rich and complex nose and an opulent fruit. In great vintages, the wine can easily be kept 25 years or more.