



Château PLINCE

Pomerol

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Appellation	Pomerol
Owner	SCEV Moreau
Vineyard size	8.66 hectares (21.2 acres)
Soil Types	Dark soil on iron pan
Vineyard grape varieties	72% Merlot - 23% Cabernet Franc 5% Cabernet Sauvignon
Viticulture	Vine growth management adapted to the climatic conditions
Harvest	Manual
Winemaking	In thermo-regulated concrete vats Malolactic fermentation in oak barrels
Aging	12-18 months in oak barrels

History

Château Plince is situated just outside the village of Catusseau in Pomerol, and has been owned by the Moreau family for over four generations. The vineyard, planted on dark sand with an iron-rich subsoil, is made up of one block and counts Châteaux Nenin and La Pointe as its neighbors.

The vineyard is tended traditionally and with great care throughout the year (leaf-thinning, green harvests) in order to produce optimally ripe fruit that is expressive of this terroir.

After harvest, the grapes undergo a careful sorting before being transferred to thermo-regulated cement tanks, where they are stored for one week of pre-fermentation maceration. Fermentation lasts for 1-2 weeks, and after 1-2 weeks of additional maceration, the wine is transferred to French oak barrels (1/3 new) for the malolactic fermentation, followed by 12-18 months of aging. Château Plince produces a classic Pomerol with the beautiful fruit, depth and concentration typical of this appellation.