



PER SE LA CRAIE 2018

GUALTALLARY



Malbec cofermented with Cabernet Franc

2018 was a warm and dry vintage, so the resulting wines are focused, direct and taut. The parcel of La Craie is like a long south-facing exposed finger, with the coldest microclimate compared to that of the rest of the parcels. It is also the sector with the highest chalk content, full of superficial limestone.

La Craie represents the calcareous character of this site. It is always tighter than Lubileus and needs time to open up in the glass. This wine has a serious personality; initially cold, but soon revealing notes of wildflowers, chalk dust and spice. It has a tension and a linear acidity that is more pronounced than that of Lubileus. We always distinguish the wine by its depth and intensity.

Malbec and Cabernet Franc were hand-harvested during the third week of March. They were both destemmed and co-fermented in old open-top neutral French barrels with indigenous yeasts. Total maceration lasted 40 days with gentle daily pigeages. Aged for 16 months in the same oak barrels.

Bottled without fining or filtering on October 27th, 2019

Vintage 2018 total production:

1,608 bottles of 750 cc.,