



## PER SE LA CRAIE 2019

GUALTALLARY.



*Malbec co-fermented with Cabernet Franc*

The 2019 was a cold and dry vintage, the best according to us in the last 3 decades. The parcel of La Craie is a long south-facing slope, with the coldest microclimate compared to the other parcels. There, lies the sector with the highest chalk content, full of superficial limestone rocks.

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

Malbec and Cabernet Franc were hand-harvested during the third week of March. Both were destemmed over used neutral french oak barrels, where they co-fermented at approximately 70% Malbec and 30% Cabernet. Total maceration lasted 40 days with gentle daily *pigeagges*. Aged for 16 months in the same oak barrels.

Bottled without fining or filtering on November 16<sup>th</sup>, 2020

*Vintage 2019 total production:*

1,440 bottles of 750 cc,