

CHATEAU SAINT PAUL

HAUT MEDOC CRU BOURGEOIS 2018

54% Cabernet Sauvignon, 40% Merlot, 6 % Cabernet Franc

Ownership & History:

Chateau Saint Paul started earning its reputation for quality after it was purchased by the Lacaze family. The owner splits his time between his activities. He is the number one supplier of candles sold in the famous, ancient town of Lourdes, in the Pyrenees, while he is also busy working at the estate as the wine maker.

Vineyard & location:

The 27 hectares, in one single block, Left Bank vineyard of Chateau Saint Paul is planted with 54% Cabernet Sauvignon, 40% Merlot, 6% Cabernet Franc. The vineyard has a vine density of 7,000 vines per hectare and average age is 40 years old.

The terroir is a mix of clay and limestone soils.

The vineyard is located in the village of Saint Seurin de Cadourne, not far from Chateau Sociando Mallet and Chateau Charmail and borders the AOC St Estèphe with famous classified Growth Chateau Calon Segur (a couple of kilometers away from the vineyard of Saint Paul)

Harvest, vinification & ageing:

In 2009, the decision was to improve the wines and the image of the chateau and Stephane Derenoncourt was hired as winemaking consultant.

Some of the first decisions made by the Derenoncourt team was a move to organic, sustainable, farming techniques. They also began to harvest later and use more, stringent standards in the selection of the grapes.

To produce the wine of Chateau Saint Paul, vinification takes place in a combination of traditional cement vats and stainless-steel tanks. Malolactic fermentation is carried out in barrel for a part of the volume. The wine of Chateau Saint Paul is aged for the first month on its lees.

The wine is aged in French oak barrels (20 % new/ 80% one wine old) for 12 months before bottling.

Awards

91/100 James Suckling 2021

89/100 Neal Martin 2021

90/100 JEB DUNNUCK 2021

