



## • ON THE MOVE •

## THE 2019 HARVEST IS COMING TO AN END AT COUVENT DES JACOBINS AND CALICEM

We harvested the last grapes at Couvent des Jacobins on October 9, 2019, henceforth closing nearly three weeks of harvesting for the 2019 campaign.

The 2019 harvested mobilized nearly 20 grape cutters and half a dozen staff to sort the grapes once they arrived at the cellar. The younger vines (the merlots on the southwest slope) were harvested on September 19 – the first day of the campaign – and carried through September 30 for merlot plots. We harvested the cabernets francs on October 3, a few days earlier than in the 2018 harvesting campaign. The harvest of the petit verdot plot followed on October 9.

The visual and health state of the grapes was excellent and berries were ripe. These, combined with a stringent sorting and concentrated tannins, suggest a promising 2019 vintage. Alcoholic degrees appear higher than in 2018 on certain plots, especially the merlots. We however carefully considered harvest times to maintain sufficient balance between ripeness and freshness. Yields varied from 35 to 40 hectoliters per hectare for Couvent des Jacobins, depending on the plots. The berries of petits verdots, much smaller, have a promising texture and concentration but yields are tiny. We estimate the potential alcoholic degree at 14.0% to 14.5% in the blend, an indicative level we will confirm as ageing proceeds.

We solely dedicated September 27, 2019 to the harvest of the CALICEM merlot plot. This date is broadly similar to the harvesting date in 2018. After a few batches, we were rapidly thrilled by the richness and concentration of the berries of these very old vines planted in 1961. We vatted directly the berries into 500 litre oaks by gravity immediately after sorting. The skins and juice will peacefully macerate and age in the same oaks. Given the early indication of berry richness, we estimate ageing in the 500 liter oaks will last 20 to 24 months. We are currently conducting manual punch-overs on each of the oaks, once or twice daily depending on the oak tasting, to ensure a delicate tannin extraction.

- October 2019 -



