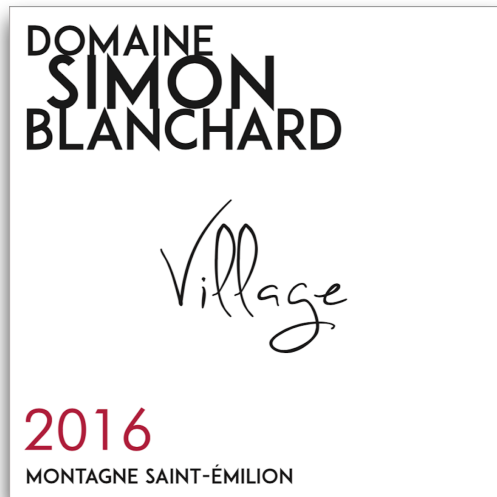




Domaine Simon Blanchard “Village” Montagne-St Emilion 2016



REGION	Montagne-St Emilion A.O.C.
GRAPES	85% Merlot, 15% Cabernet Franc
SOIL	Sand and clay with some limestone.
VITICULTURE	Organic Farming. Harvest date: October 2, 2016. Yield: 35 hl/ha.
VINICULTURE	Hand picked fruit. Manual berry selection. Whole-berry maceration is followed by a natural extraction via punch downs. Fermentation in temperature controlled stainless steel tanks via natural yeast. Malolactic fermentation in used French oak barrels: 14% one wine, 43% two wines, 43% three wines. The wine is aged in barrels 12 months prior to bottling.
ALCOHOL	13.5%

While the label clearly reads Montagne-St Emilion, **Domaine Simon Blanchard** was founded with an aspiration slightly more Burgundian. The objective? Make the Bordeaux with an emphasis on parcel selections, and by soil type—recording a pure, site-specific, unblended vintage of each block, year by year.

Simon Blanchard was born seven years after the 0.47 hectare vineyard for the eponymous bottling ‘Domaine Simon Blanchard’ was planted. He was 39 years old when he bought it in 2015. Millesime 2016 marks Simon’s second vintage, made entirely from grapes grown on his own estate.

With a density of 6500 vines per hectare in the vineyard, Simon harvested by hand on September 28th, 2015—for a yield of 35 hl/ha. The vines are planted on a sandy-clay terrace. Winter wheat aerates the rows November through spring, and a natural grass cover crop remains, increasingly trimmed, as harvest approaches.

Whole-berry maceration is followed by a natural extraction via punch downs—*pigeage*—with a wooden paddle. Only wild yeasts are employed for fermentation. Malolactic fermentation is allowed to occur in barrel. Further aging in French oak takes place over 12 months, with three amounts of use: 14% one wine, 43% two wines, and 43% three wines. Harmony, balance, and respect for the fruit is the result.

Simon Blanchard is among the brighter lights of Bordeaux’s New Wave. Collectors take note: Incredibly small quantities are produced, and fewer still imported to the United States.

— Michele D’Aprix, Winemaker MDX  Soil Matters