

FACT SHEET

SCEA Château D'AIGUILHE QUERRE

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LOCATION

Sitting at the entrance of the little village of Saint-Philippe d'Aiguilhe, to the east of Saint-Emilion, at the apex of the « Côtes de Castillon » appellation, on a limestone plateau and at an altitude of over 110 m, deriving benefit from natural drainage and generous sunshine.

SOIL

Clay and limestone in structure, a fine layer of clay covers the plateau's limestone, favouring the vine's cultivation as well as the elaboration of vintage wines.

SURFACE AREA

2,40 ha.

VINE VARIETIES

80% merlot, 20% cabernet franc.

PLANTING DENSITY

6 000 vines per hectare (narrow farming).

AVERAGE AGE IN THE VINEYARD

25 years.

HARVEST

Leaf stripping and "vendanges en vert". Hand-picked, at perfect maturity, and transported from the harvest in small crates.

ELABORATION

Rigorous sorting of the harvest at the table, elaboration in small, 30hl oak barrels. "Pigeage" twice daily, thermoregulation. 60% of écoulage (running off) in new barrels. Malo-lactic fermentation in barrels. Maturing over 18 months.

ANNUAL PRODUCTION

Approximately 10 000 bottles.