

Murmure de **LARCIS DUCASSE**

2020 vintage

technical file



Appellation: Saint-Emilion Grand Cru
Owners: Gratiot-Attmane family
Manager: Nicolas Thienpont

Total area: 11,15 ha
Area in production: 9,80 ha
Density of plantation: 6000 vines/ha, replantations at 8888 vines/ha
Average age of the vineyard: 35 years-old
Terroirs : 10% of limestone-clay plateau on asteriated limestone, 55% of southfacing tarraces - very shallow loamy clay soils on asteriated limestone, 35% of limestone-clay colluvial soils on hillsides.

Vineyard management: ongoing search for balances thanks to traditional light ploughing, spontaneous natural growth or inter-row planting. Continual programme of renovation of the vines: grubbing up, complantation and replanting. Numerous manual interventions: de-budding, leaf-thinning and green harvest. 100% hand-picked harvest.

Harvests: Merlots from September 15st to 29th.
Cabernets francs on September 29th.
Production : around 14'000 bottles
Yields: 38,8 hl/ha
Blend: 98 % Merlot, 2 % Cabernet franc
Vatting: 25-28 days
Aging: 12 months
Barrels: 225l and 500L barrels of French oak

Alcohol by volume: 14,5%
pH: 3,55
Acidity: 3,53
Lot number: L.01
Date(s) of bottling: May 3rd, 2022