



CHÂTEAU  
SERGANT

LALANDE DE POMEROL

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## THE SOFTNESS OF MERLOT.

### LALANDE DE POMEROL.

The appellation is located on one of the pilgrim routes to Santiago de Compostela. In the 11<sup>th</sup> and 12<sup>th</sup> centuries the Knights of St John of Jerusalem built refuges and hospices along the route for the pilgrims.

Traces of wine-growing go back to the 10<sup>th</sup> or 11<sup>th</sup> Century.

Although Lalande de Pomerol is separated from Pomerol to the south by the Barbanne stream, the soils in both appellations are quite similar, and constituted mainly of gravel, sand and clay. Around the village of Néac we find the same blue clay, characteristic of the noble Pomerol plateau. There is also continuity in the topography between the appellations, formed by a plateau which rises from the Barbanne Valley.



The vineyards of Chateau Sergant has been the property of the Helfrich family since 2012. The property is situated on the Eastern side with more gravel and sand. The wines have a fresh, elegant style.

**The appellation's average grape variety is made up of a majority of Merlot, around 80%. The specificity of Château SERGANT is 100% Merlot grape variety.**

The Lalande de Pomerol appellation is a reference for the quality of wines which are produced and for the checks put in place to ensure the best quality. The producers' union has created its own inspection office called 'Qualityvin' and an environmental charter with a special approval stamp for 'zero residue'.

The team at Chateau Sergant adhere completely to this process.

*“A fine wine, with finesse and balance.”*

That's the description given by **Vincent Cachau, oenologist at the property**, to describe the style of Chateau Sergant's wines. Vincent and his team are supported by the advice and experience of **Hubert de Bouard**. The aim is to take the best care possible during the different vineyard tasks while respecting the full expression of the terroir.

**Work in the vineyard and all the processes up to bottling are undertaken following the principles of reasoned agriculture.** We practise precision viticulture.

The changes in climate lead us to put in place **a replanting program from 2016 up to 2021** to select the most appropriate rootstock and to increase vine **density from 5500 vines to 6666 vines per hectare**. The aim is to have less bunches per vine, to force the vines due to the increased density to go further down into the soil in order to find coolness and nutritive and mineral elements in the soil which allow the vine to make it through periods of drought and heat without having an effect on quantity or quality.

**By 2021 we will have adapted 50% of the vineyard.**



With the same aim, since 2013 we have also been practising **selective grass growing between the rows of vines** to create competition with the vine and **reasoned leaf-thinning on the east-facing side of the vines as soon as flowering is over**. At pruning time we reason the number of bunches per vine by limiting the quantity of buds.

We use satellite images of the vineyard plot distribution to adapt and reason the use of fertilizers to the exact quantity needed and according to the areas which are more, or less, vigorous.

We do not do green-harvesting but instead undertake targeted and precise action throughout the growing year.



Vincent Cachau



Hubert de Bouïard

From the end of August we monitor the development in ripeness.

**Harvesting** is mechanical with the first sorting taking place on the harvesting machine and completed by a selection when the harvest is received at the winery.

**Vinification** takes place in stainless steel vats which are thermo-regulated at around 25/26°C with pumping over and rack and return according to the vintage. We do a tasting everyday with the consultant in order to evaluate what action should be taken during fermentation.

After the alcoholic and malolactic fermentations have been completed, the wine from **Chateau Sergant is aged for about 12 months in barrel**. We use a proportion of new barrels.

***The result is a Lalande de Pomerol wine which is complex and elegant, fine and well-balanced and enhanced by the 100% Merlot, the terroir and by the reasoned work of the entire team.***





*“Chateau Sergant is fruity, complex, with fine aromas of black fruit and vanilla. The palate is generous, well-balanced and has a long finish, revealing notes of blackberry jam and caramel.”*

VINCENT CACHAU

**GRAPE VARIETIES:** 100% Merlot

**TOTAL SURFACE AREA:** 21 hectares

**AVERAGE AGE OF THE VINES:** 30 years

**AVERAGE YIELD:** 53 hectolitres per hectare

**AVERAGE VINE DENSITY:** 6 500 vines per hectare

**SOIL STRUCTURE:** sandy-gravel

**HARVESTING:** mechanical

**VINIFICATION:** traditional vinification in stainless steel thermo-regulated vats

**AGEING:** 12 months in oak barrels



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