



  
Château  
d'ESCURAC  
MÉDOC

**APPELLATION:** Médoc

**COMMUNE:** Civrac Médoc

**VINEYARD AREA:** 22 hectares (54,4 acres)

**SOIL TYPE:** clayey gravel

**GRAPE VARIETIES:** 50% Merlot, 50% Cabernet Sauvignon

**VINE DENSITY:** 5,000 vines per hectare

**AVERAGE AGE OF THE VINES:** 22 years

**ANNUAL PRODUCTION:** 60,000 to 100,000 bottles

**SECOND WINES:** La Chapelle d'Escurac, Pépin d'Escurac

**IN THE VINES**

The vineyard is protected by rational use of pesticides •

The plots are grassed by natural growth or seeding •

Double guyot or cordon pruning • Leaf removal • Green fruit

elimination on certain plots • Yield: 40 to 50 hectolitres per hectare •

Harvesting techniques: machine harvest • The harvest is sorted in the vineyard and on arrival in the cellar.

**IN THE CELLAR**

The harvest is de-stemmed and crushed • The fruit is allowed to steep in its juice for 6 to 10 days at 6° or 7°C before fermentation starts • Fermentation takes place in stainless steel tanks with a

temperature control system • Vatting lasts 3 to 4 weeks •

During fermentation the cap is regularly submerged using a rack and return process • The tanks are micro-oxygenated if necessary •

Malolactic fermentation takes place partially in barrels • Pressing is carried out with a vertical press • Ageing: the wine is aged in barrels

for 12 months • No racking during ageing • One third of the barrels are renewed each year • The wine is fined with egg whites.

**SCFED LANDUREAU - Owner Jean-Marc Landureau**

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This is consistently one of the most seductive wines made in Bordeaux and it sells for well under \$25 a bottle. The 2010 is an excellent wine with classic tobacco leaf, black currant and black cherry notes intermixed with loamy soil and forest floor as well as hints of licorice. With supple texture and a plush, opulent finish, this is a beauty to drink over the next decade.

**Wine Spectator**  
www.winespectator.com



Mulled spice, plum and blackberry notes mingle here, along with hints of singed alder and bay leaf that linger on the finish. Drink now through 2016. 8,000 cases made. -JM