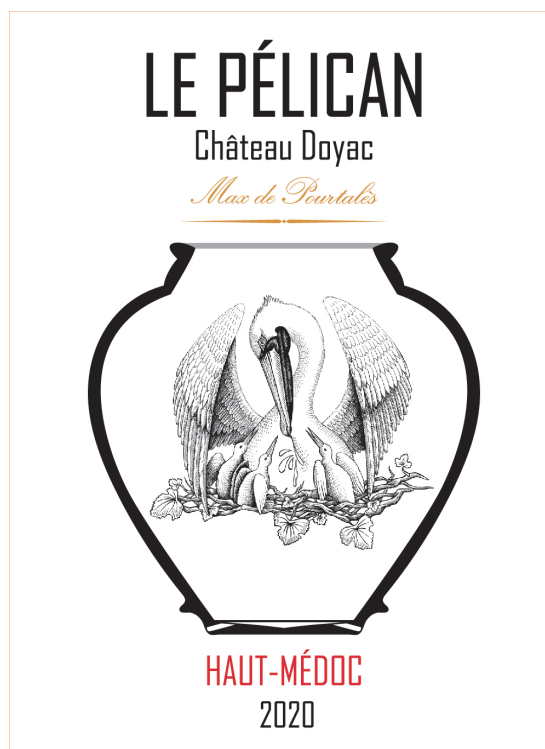


# LE PÉLICAN 2020

Château DOYAC

A.O.C. Haut-Médoc



<b>Appellation</b>	Haut-Médoc
<b>Location</b>	Saint-Seurin de Cadourne
<b>Soil</b>	Clay-limestone
<b>Average age of vines</b>	20 years
<b>Density of plantation</b>	7 000 plants/hectare
<b>Yield</b>	40 hl/ha
<b>Driving of the vineyard</b>	Organic and biodynamic Demeter
<b>Fertilizers</b>	Organic
<b>Pruning</b>	Double Guyot
<b>Harvest</b>	Mechanical with Selectiv'Process on. Tri Optique Vision 2 at harvest reception
<b>Winemaking</b>	No inrant, indigenous yeasts
<b>Vatting</b>	15 days
<b>Fermentation</b>	Temperature around 26°C
<b>Type of vats</b>	Stainless steel thermoregulated vats
<b>Ageing</b>	12 months, wooden vats and amphorae
<b>Production</b>	6 000 bottles
<b>Blending</b>	75% Merlot, 20% Cab. sauvignon, 5% Cab. franc
<b>Alcohol content</b>	14,5% vol
<b>Consulting oenologists</b>	Eric Boissenot and Marco Balsimelli
<b>Marketing/Distribution</b>	Bordeauxwine merchants and direct sale

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