



Ballade de LA POINTE 2018

General Information

Ballade de la Pointe

Vintage : 2018

Production : 18 000 bottles

Merlot 84 % - Cabernet Franc 16 %

Alcohol content : 14.5°

Appellation : Pomerol. Area : Right Bank. Region : Bordeaux.

Vineyard and soil type: 23 hectares on small gravel and pebble soils of the Isle river terrace, clayey-gravel and sandy soils over clay or gravel sub-soils.

Vinification and ageing: traditional Bordeaux methods.

Distribution : through wine merchants of the Place de Bordeaux.

Owner : SCE Château La Pointe.

Weather conditions

A year of contrasting weather that gave birth to a great vintage :

The winter and spring were particularly wet, more rain falling over the first six months than we usually record in a whole year. A fortuitous window of fine weather allowed the flowering to take place in good conditions but the wet period made it generally difficult to access the plots for the vine care tasks : it was a real nightmare for the vine workers.

Luckily, a bubble of high pressure settled in the Bordeaux area from mid-July, with anticyclones remaining right through to the end of harvest-time. Only a few welcome showers refreshed the vineyards. The high summer temperatures were not as extreme as during the heat wave of 2003, and were tempered by the generous water reserves in the subsoils and by the sufficiently cool nights. The vines adapted to the situation with no visible signs of suffering, thanks to their deep root system and the appropriate work on the soils. These dry weather conditions augured well for the quality of the crop but meant we had to expect low yields.

The Merlots were picked between 17th September and 2nd

October. With the exception of a plot of young vines harvested on 24th September, the Cabernet Francs were picked on 4th and 5th October. The harvest atmosphere was calm as we picked in optimum conditions. The grapes from different plot types all showed remarkable quality with even maturity levels. The colour was intense and the thick skins offered generous, fleshy, ripe tannins. The alcohol level was slightly above the average of recent vintages and was beautifully balanced out by the freshness brought by the natural acidity.

Tasting comment

“Château La Pointe has produced a rich second wine here. This 2018 is elegant and remarkably smooth. The robe is beautiful, intense and brilliant with a deep crimson colour. The nose brings a palette of wild fruit (little black cherries and mulberries ...) as well as a floral side with notes of wallflower and violet. In the palate the entry is velvety, smooth and pleasantly sweet. A refined vintage, offering liquorice aromas through an extremely flavoursome finish.”

(March 2019, Primeurs tasting comment by Hubert de Bouïard de Laforest)

When to taste ?

4) WHEN TO TASTE ?

To drink or to keep?

The 2018 is a high potential vintage.

Ballade de La Pointe may be opened according to your whim, either in its early years or up to eight years old and beyond.

To air, decant or just enjoy?

With *Ballade de La Pointe* our recommended approach is to avoid the ritualization around tasting, you simply choose a vintage, open the bottle, pour delicately and take your time to enjoy. Allow the wine to tell you its own story as it evolves in the glass over the evening...