



DOMAINE DE L'A

BORDEAUX (CASTILLON), FRANCE



Situated in Castillon appellation, Domaine de L'A was created in 1999 by Christine Derenoncourt, wine grower of Bordeaux and Stephane, internationally recognized consultant. Domaine de L'A is a life sized laboratory to validate methods and treatments on vine growing and reveal the

identity of a place, a soil. Over the past years it has become one of the major references of Côtes de Bordeaux.

The production philosophy of Domaine de L'A is uncompromising: short pruning, small yields, and worked soil—a method highly inspired by the biodynamic method. Since 2018, the winery is in organic conversion. Some soils are both clayey and filled with friable limestone, others explore Fronsac's molasses. The vineyard is composed of 80% Merlot and 20% Cabernet Franc.

- Domaine de l'A has 11 hectares divided amongst various parcels, with the majority on a south-facing slope with tuffeau limestone soil (to which Stephane attributes his wine's floral aroma). The average vines age 55 years old. The domaine is organic and yields are very low. Owing to its scale, undulating vineyards and the ethereal character of its wines, the Domaine has a distinctly Burgundian vibe.
- Situated in the district of Sainte-Colombe, the eastern slopes of which are adjacent to those of Saint-Emilion. Soils are a continuation of the highly sought-after calcareous limestone vein that is shared by most Grands Crus and prestigious estates in that area.
- The Côtes de Bordeaux appellation was created in 2009. It brought together several zones (Côtes) of Bordeaux under a single banner. These were Blaye, Cadillac, Castillon and Francs.



DERENONCOURT
WINEMAKERS

Domaine de L'A















DOMAINE DE L'A



DOMAINE DE L'A

CASTILLON CÔTES DE BORDEAUX AOC Castillon Côtes de Bordeaux AOC, France

- · 80% Merlot, 20% Cabernet Franc
- · Côtes de Bordeaux Castillon is the appellation title for Côtes de Bordeaux wines made specifically in the Castillon district, at the very eastern edge of Bordeaux
- · Handpicked during harvest, grapes are sorted in the vineyard and cellar before de-stemming



WINE SPECTATOR 3/18

- The wine is placed into oak casks, where alcoholic fermentation is exclusively carried out by indigenous yeasts
- \cdot Aged until maturity in barrels for an average period of 16–18 months
- · A deep plum/purple color is accompanied by sweet black cherry, darker currant and briery notes; This wine has supple, velvety tannins, a lush texture and a heady finish















