

CHÂTEAU BERLIQUET

GRAND CRU CLASSÉ
SAINT-ÉMILION



PRESS KIT

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Key data

*Château Berliquet, Grand Cru Classé,
is hanging on the western ridge line
between the limestone plateau and the
slopes of Saint-Emilion.*

*Owned by CHANEL since 2017, the
vineyard, unchanged for nearly 200
years, bears the signature of this great
terroir. In this arc of vegetation with a
unique climate, the place expresses its
softness and character.*

A hanging garden

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Here, on the heights of Saint-Emilion, it is the landscape that catches the eye and attracts the attention.

The house, that of past and future generations, does not face towards the Dordogne valley below, or further out towards the Atlantic Ocean. Without pretension, it faces south towards its garden.

First, a haven of greenery, to be enjoyed with family and friends in the privacy of sunny lunches, or long summer evenings. Agapanthus, paperbark maples, Japanese anemones... the winegrower guards his collections jealously, and takes the greatest care of them.

A little further on, the garden reveals its secrets. It is a studiolo, an open-air cabinet of curiosities where vines and plant species find their balance. To the east, holm oaks warm up against the walls of Saint-Emilion stone. To the west, a row of majestic cypresses, both sculptures and totems, marks the edge of the plateau. At its heart, right in the limestone rock, is a plot of Merlot, crossed by the Allée des Rosiers where Mediterranean species grow. Arbutus, fruit trees, lavender, rose bushes and shrubby everlasting. By brushing past them, you scent your passage, the colours sparkle. Plants and vines thrive and teach the winegrower about the terroir of this hanging garden. The triangle of green with arched edges overlooks the valley and stirs the imagination: the mill is the prow, the vineyard plot the main deck, the house the bridge of a ship that sails over a sea of vines.

A viticultural gem

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Clinging to the top of the plateau, the vineyard plunges towards the Dordogne. Then there are breaks between the plots, successively marked out by walls made of stone similar to that used for building in Saint-Emilion, and by wild fig trees, refuges for birds. From the limestone plateau to the bottom of the hill, the sections of soils of different compositions can clearly be seen. At the top, the limestone pavement. And then, moving further down, more clay is present. A layer of greenery streaked with rectilinear rows clings to the geology of the landscape. The plots meet and form perpendiculars or diamond shapes. This eye-catching geometry is precisely what the vine needs in terms of its exposure, depending on the grape variety, the composition of the soil and its inclination. Sediment is washed down from the plateau to the lower, better-draining plots. A unique cohabitation of high-quality soils, and endemic to Saint-Emilion.

The vines here, like the vegetation, dance in the westerly winds that gust between the rows. When they are wet, their rains water the roots; when they are dry, from March to November, they dry out or ruffle the leaves of the Merlot and Cabernet Franc vines. In autumn and winter, the limestone plateau soaks up water. In spring and summer, sunlight reflects off the clear, rocky ground, so strongly that the undersides of the leaves are lit up. The vine likes to take root in the cracks in the rock, where small reserves of water can be found.





Respect for living things and for the landscape

At Berliquet, a lot of work is done by hand or using animal traction, with respect for living things and for the landscape. The winegrower takes hold of his terroir and his vine, he observes them and works them. The horse treads but does not compact the soil, it crosses the slopes with him, they become as one. The Merlots and Cabernet Francs are rooted and pampered, clinging to these sometimes slippery slopes, when the brown clays are saturated with rain.

At harvest time, each plot is tasted daily, early in the morning when the berries take advantage of the still cool night temperature. The flavour of the fruit, the skin and the seeds, their textures, are the only benchmarks to decide the date and time of picking. The winegrower has a specific project to start and a year of work to bring to fruition. Carried in small crates to the cellar, a building that adjoins the house, the berries, sorted and then destemmed, release their juice, each plot with its own vat. The mosaic of terroirs becomes a palette of vats, to be composed.

Eight metres below the vat room, the wines are aged in barrels with a light toast. A monastic silence and a freshness as in weightlessness, with the sensation on the skin of a light mist in the air. The quarries are the sanctuary for the wines, the reason for all the commotion going on above their heads. This place, where they rest in bottles and age at their own pace, is the beating heart of Château Berliquet.

Studies of the terroir were initiated in 2017, and work done to enhance it. Many plots are planted with Merlot and Cabernet Franc side by side. In the search for precision, each plant has been identified. In addition, some uprooted plots will be replanted in a few years, when the land has had time to rest. A pedological study measured the diversity of soil types and revealed the wealth of possibilities offered by this exceptional terroir. Berliquet is gradually getting support from the technical teams from Château Canon, to produce fine wines with increasing precision.





The wine

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In Berliquet, a long, thick-planked table invites guests to sit side by side. Bouquets from the garden, porcelain, dishes just cooked over a crackling fire that envelops with its heat, tarts made of freshly picked figs. Made of stone, chalk and wood, the lively and bucolic places welcome the telling of stories, they are imbued with them. Time passes, and on the shoulder, the hand of the countryside comes to rest.

The wine of Berliquet reflects this very special atmosphere. It expresses the tension of the limestone and the power of the clays. There is a soul to talk about and to share, there is a wine of elegance and of character. Revealing pulpy fruit, its minty freshness and its aromatic purity. A generous, structured wine without heaviness, with a velvety, taut and fresh tannin. Château Berliquet reveals its personality, airy like that of its neighbour Château Canon, but also earthy, with its own clay imprint.



Key data

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200

years

A mythical vineyard, one of the oldest properties in Saint-Emilion, Château Berliquet has seen more than 200 years of history with an unchanged vineyard.

10

hectares

10 hectares of vineyard in a single block, planted with Merlot and Cabernet Franc, between the limestone plateau and the clay slope.

16

months

Vinification and ageing: stainless-steel tanks; ageing for 16 months in oak barrels with a light toast, in limestone quarries, 45% new barrels.

600

shrubs

Since 2017, the vineyard plots have been studied and reworked, and hedgerows have been planted, 600 shrubs of 10 different varieties to promote the return of auxiliary flora and fauna.

