



Technical data sheet

Les Figures de L'ombre - **2023** - AOC Saint-Émilion

In the shadow of the vines and the cellar, are the women and men without whom nothing would be possible. 'Les Figures de l'Ombre' shines a spotlight on those who shaped this 2023 vintage alongside with us.

Thank you to: Alex, Alexandre, Chloé, Clémence, Colette, David, Emma, Eva, Fred, Gino, Isa, Jean-Marie, Jean-Noël, Julien H., Julien L., Kévin, Marco, Marie, Nadir, Noémie, Rafa, Robin, Sandrine, Séverine, Sylvain, Cyril and team, as well as Les Rendez-vous du Moulin.

Soil • Clay-limestone plateau & Clayey and siliceous at the foot of the slopes

Grape varieties • Cabernet franc (65%) & merlot (35%)

Harvest • Manual with sorting of the grapes

Winemaking • Crushed and destemmed berries maceration, fermentation with indigenous yeasts starter in concrete vats, gentle extraction by pumping over and 4 weeks' vatting.

Ageing • Over 24 months in raw concrete tanks

Bottled • On 27 February 2026, 3 100 75 cl bottles

Ingredients • Hand-picked organic grapes. Sulfites

Final Analytical Features

Alcohol : 13,5 % vol

Totale acidity: 3,43 g/l H₂SO₄

pH: 3,46

Volatile Acidity: 0,35

Total SO₂: 50 mg/l H₂SO₄

Glucose + fructose: 0,40 g/l

Characteristics of the vintage

Thanks to relatively cool conditions at the end of winter, bud break was timely, allowing us to avoid the damage caused by April frosts. Spring was particularly wet, complicating vineyard work and favouring the development of mildew. May was sunny, warm, and fairly dry, leading to rapid and uniform flowering without any significant coulure. The harvest potential looked promising.

Until August 15, summer was paradoxical: hot but with limited sunshine, dry but punctuated by regular thunderstorms. Under these conditions, veraison, which started early, stretched over nearly a month, hinting at a challenging ripening process.

A heatwave at the end of August brought vine growth to a halt. The grapes then ripened under favourable conditions.

Harvest began on September 15. Despite the intense sanitary pressure that marked the 2023 vintage, both quantity and quality were satisfying. Overall, alcohol levels are lower than in 2022, and the wines show a pleasant acidity. There is a strong contrast between our plots: generous, full-bodied wines on clay and sand, and bright, saline wines on clay-limestone soils.


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MOULIN DE LAGNET


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