

PITRAY

Vendanges 2020



Nina Mitjavile and Jean de Boigne have been working together since the 2020 vintage. The change is total. Both in the vineyard than in the winery.

Let nature do.

Transform what it gives best.

Age to perfect and sublimate the fruit.

Château de Pitray has 60 hectares of vines (130 hectares in all, including forests and meadows) on the clay-limestone plateau of Gardegan, contiguous to the east with Saint Emilion's. Pitray has been in the same family for more than six hundred years, so the challenge is daunting: to produce wines that resemble the terroir, gourmet, fruity, with round, velvety and charming tannins.

Appellation : Castillon Côtes de Bordeaux

Planting density: 5000 vines/hectare

Grape Varieties: 90% Merlot, 10 % Cabernet Franc

Average age if the vines: 32 years

Soil: clay-limestone

Harvest: last generation harvesting machine with on-board grape selection.
2 other grape selection including one handed, before filling the tanks.

Vinification: thermo-regulated concrete tank.

Ageing: partially in new oak barrels, partially 1 and 2 years old barrels and stainless steel tanks.

Production in 2020 :

38240 bottles (75 cl)
1800 magnums (150 cl)
250 double-magnums (3 litres)
18 Impériales (6 litres)
3 Salmanazars (9 litres)
3 Balthazars (12 litres)
3 Nabuchodonosors (15 litres)
3 Melchiors (18 litres)



The 2020 vintage was very early, warm, which despite the spring rains is marked by a drought summer. Thanks to the clay-limestone soil, the vines of Pitray have not suffered from water stress and it is a fruit of great maturity but balanced that is expressed. At the tasting we feel, first of all the warmth of the vintage with notes of black fruits and very ripe tannins, then the terroir softens and tempers this expression. Here the wines are gourmet but all in velvet and refinement.

PITRAY 2020: Notes of candied fruit, dried figs, currants marked by their delicacy despite the sensation of great maturity. On the palate, we find this aromatic range with present but very velvety tannins.
Nina Mitjavile, consultant winemaker.