



# PERSEVERO

## SAINT-ÉMILION GRAND CRU



### PRESENTATION

Vineyard located on the high lands of Saint Emilion surrounded by prestigious "Grand Cru Classé"

✓ Château Angelus neighbor



### THE ORGANIC CERTIFICATION



In transition since 2009

ECOCERT Certification since 2013

The growth of the vine is mastered so as to have a harvest, perhaps more modest, but of better quality.

The treatments and amendments are made with natural products to protect the environment.

## TECHNICAL INFORMATION

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WINEMAKER: François-Thomas Bon

PRODUCTION: Up to the vintage

TERROIR: limestone clay soils  
Sand clay soils

VINIFICATION / AGING:

GRAPES PROPORTION: 100% Merlot

- Manual harvest after selective sorting in the vineyard
- 6 to 8 days cold pre-fermentation maceration and then post-fermentation maceration of 28 to 30 days by pressing and gravity
- Aging in French oak barrels during 16 to 18 month

AGE OF THE VINEYARD: 25 years

AREA: 6 hectares

DENSITY: 6200 to 9000 plants/hectare

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CHASSAGNOUX ET FILS SARL

114 route de St Emilion - 33 500 Libourne France - Tel : +33 (0) 5 57 55 39 60 -

[contact@chassagnoux.com](mailto:contact@chassagnoux.com)

[www.chassagnoux.com](http://www.chassagnoux.com)