



PROFILE

Sophie Martin, the young owner and winemaker at Chateau Julia, purchased her first pieces of land in 2008 – 0.5 hectares in Pauillac and 3.5 hectares in Haut-Médoc, and her first solo vintage in Bordeaux was in 2009. In a region that doesn't see a whole lot of new faces, Sophie is making headway with her passion and spirit. She wants to continue to make new wines (her Haut-Médoc is forthcoming) and also to convert entirely to organic viticulture. The challenges, like going out on her own, finding good workers to hire, vine cultivation etc. serve only to stoke her ambition going forward. She is a trailblazer in Pauillac, helping to bring innovation and modernity to the region.

SPECIFICATIONS

Wine: Pauillac

Varietals: 90% Merlot, 10% Cabernet Sauvignon

Appellation: Pauillac

Location: Bages

Soil: Gravel

Vineyard Age:

Pruning: Guyot Double

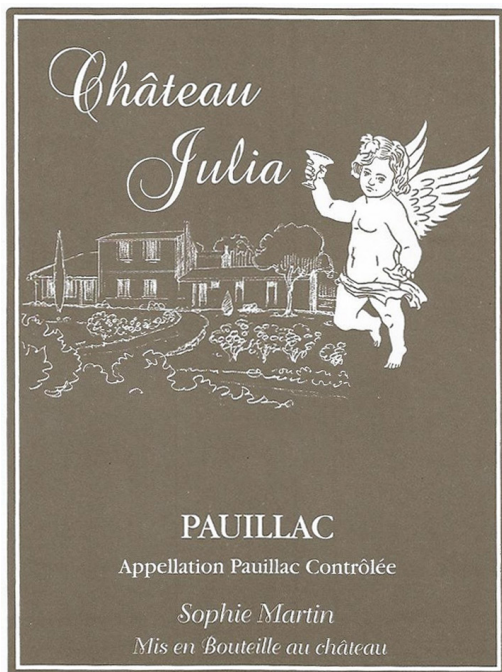
Vine Density: 10 000 vines/ha

Harvest: Manual

Agricultural Method: Organic 🌱

Production: 4 200 bottles

Vinification: Manual sorting. Merlot is fermented in stainless steel tanks and Cabernet Sauvignon is fermented in 400 liter barrels for 21 days. Aged for 12 months in 50% new oak barrels.



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com