



CHÂTEAU ALTIMAR

LALANDE DE POMEROL – ST EMILION GRAND CRU – MONTAGNE ST EMILION - BORDEAUX

PRESENTATION

Château Altimar was created in 2009 by Martial Junquas on the prestigious vineyards of Pomerol and Néac (AOC Pomerol and Lalande De Pomerol). Diplomed Enologist from Bordeaux and passionate about great wines and Grand Crus, he is from a wine-growers family for over five generations.

FAMILY HISTORY :

In 1912, the great-grandfather of Martial Junquas, became owner of the Domaine du Chatain. At that time, the estate is classified Néac-Pomerol 1er Cru as it is known for the quality of its wines and its terroirs.

The Passion of the Great wines and the Great Terroirs is a family culture that is transmitted to each generation for a hundred years.

CREATION OF AN ESTATE :

Martial was able to perfect his technique and knowledge through many vinifications in France and overseas in California and Australia. He was able to combine the strength of the expertise of the Grands Crus Classés of Bordeaux and the modernity of New World wines.

In 2009, he had the opportunity to take back the vineyard from a nearby domain. He had also to find a cellar on the Pomerol appellation, as well as the equipment that can help making the wine. It only remained to create the name of the Estate and the adventure began. The name "Altimar" is an anagram of "Martial".

In 2017, Martial had the possibility to acquire a small property of 3ha in AOC St Emilion and AOC Bordeaux, and in 2018: 1.7ha in AOC Montagne St Emilion.

VINEYARD CULTURE :

Very in tune with nature, he uses no herbicides or insecticides to protect the environment from its vineyard. Thanks to organic treatments used sparingly, the soil comes back to life and the grapes express their full potential.

Since 2018, certifications in Organic Agriculture and HVE3 (High Environmental Value) have been carried out. Most of the plots are planted with old vines, so the grapes are smaller and wines are more concentrated. From the 2021 Vintage, the wines are Organic Certified.



ELABORATION OF THE WINES :

Grapes are hand-harvested and are subject to three selective sortings, including through a vibrating and blowing sorting table. Thus, he harvests only the best grapes that provide the best wines. The grapes are then cooled to very low temperature to extract maximum color and fruity flavors before fermentation. With the new technology of the small vats of the winery, vinifications are perfectly controlled. Then, wines make their malolactic fermentation in new oak barrels to bring roundness and complexity. They are aged one year more in oak barrels before bottling without any fining or filtration, so the nature can fully express what it has been produced.

THE WINES :

- SIGNATURE WINES :

AOC Lalande de Pomerol - Old Vines Selection : Château Altimar - Solemnis
AOC Lalande de Pomerol : Château Altimar

- TERROIR WINES :

AOC St Emilion/St Emilion Grand Cru : Château Altimar - Puy Versannes
AOC Lalande de Pomerol : Château Haut Chatain, 2nd Wine : Ch. La Rose Chatain
AOC Montagne Saint Emilion : Château Lacoste Chatain

- SINGULAR WINES :

AOC Bordeaux Rouge : Château Altimar - Solstice
AOC Bordeaux Clairet : Château Altimar - Noctis
AOC Bordeaux Rosé : Château Altimar - Prima Luce



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CONDITIONS DE VENTE : LE VENDEUR SE RÉSERVE LA PROPRIÉTÉ DES MARCHANDISES, JUSQU'AU PAIEMENT COMPLET DU PRIX PAR L'ACHETEUR (LOI N°80.335 DU 12 MAI 1980). EN CAS D'AVARIE OU DE MANQUANT, L'ACHETEUR DOIT FORMULER DES RÉSERVES AUPRÈS DU TRANSPORTEUR, SEUL RESPONSABLE.