**Vineyard**
Area: 22 hectares - 1er Grand Cru Classé
Soil: limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes
75% Merlot, 20% Cabernet Franc and 5% Cabernet Sauvignon

**Average Age of the Vines**
35 years

**Blend**
80% Merlot, 20% Cabernet Franc

**Dates of the Harvest**
From 21th September to 3th October

**Viticulture**
Pruning in single and double Guyot, grass cover between rows, leaf removal and green harvest. Integrated farming. Hand picked into small crates.

**Vinification**
The grapes are kept for 12 hours in a cold room at 7°C before passing through the optical sorter. Vinification by parcel in stainless-steel temperature-controlled tanks, filled by gravity.

- Alcoholic fermentation with pumping over and punching down
- Malolactic fermentation in tanks (50%) and barrels (50%)

**Ageing**
14-16 months. 65% new oak barrels. Three rackings

**General Characteristics of the Vintage**
After a dry and cold winter, flowering took place early June under good conditions. Beginning of summer was very hot and stormy. Then August followed with cooler temperatures. This September was the hottest and the rainiest one of the last 50 years. These weather conditions allow the berries to get a good ripeness; however a painstaking selection was required in the vines and on sorting tables.