VINEYARD
Area: 22 hectares - 1er Grand Cru Classé
Soil: limestone plateau, clay-limestone hillsides, more siliceous at the foot of the slopes
75% Merlot, 25% Cabernet Franc

AVERAGE AGE OF THE VINES
35 years

BLEND
90% Merlot, 10% Cabernet Franc

DATES OF THE HARVEST
From 9th October to 27th 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 (75%) and barrels (25%)

AGEING
14 - 16 months. 50% new oak barrels. Three rackings

GENERAL CHARACTERISTICS OF THE VINTAGE
After a hot spring season, growth of the vine is fast, and brings to mind harvest would take place mid September. However, July and August were uneven in temperatures, and slow down this trend. September was very sunny and gave a full ripeness to the grapes with a thick skin which is a great protection against pests, and prevent the berries from bursting.
On harvest eve, grapes are healthy and ripe and promise a very nice vintage.