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
85% Merlot, 15% Cabernet Franc

Dates of the Harvest
From 23th september to 18th 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
The very cool weather at the end of winter and start of spring caused a delay in bud-break.
Early April, damper conditions set in while temperatures rose (to an average of 17°C between April 16 and 30), leading to an even shooting of the vines. Cooler, damper conditions made the flowering process very tricky, causing bad pollination resulting in severe “coulure” (shot berries) particularly in Merlot plots. Then high temperatures and substantial water deficit in the soils during summertime helped bring about homogeneous ripening. On the eve of the harvest, the small sized berries had a good phenolic concentration, an aromatic richness, and the vines were perfectly healthy.