



The vineyard

Total surface area	38 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control

The 2015 vintage

Production	28.400 bottles
Bottling date	July, 7th 2017
Grape varieties	Merlot: 76 % Cabernet Franc: 22 % Cabernet Sauvignon: 2 %
Harvesting	Manual, de-stemming, sorting belt
Vinification	Plot by plot vinification Maceration before fermenting: 3 to 4 days at 10-12°C Fermentation temperature: 27-28°C (temperature controlled stainless steel vats) Vatting: 3 à 4 weeks
Maturing	A part aged in barrels, fining with egg whites