



The vineyard

Appellation	Haut-Médoc – Cru Bourgeois Exceptionnel
Vintage area	46 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol

Millésime 2018	Alcohol 14,5 %
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Production	8.500 bottles
Bottling date	March, 19th 2020
Grape varieties	Merlot : 83,5% Cabernet Sauvignon : 16,5%
Harvesting	By hand, de-stemming, densimetry sorting belt
Vinification	Filling by gravity Plot by plot vinification Punching down Fermentation temperature: 27-28°C (temperature controlled concrete and wood tanks) Vatting: 3 to 4 weeks
Maturing	12 months in barrels (1/3 new barrels), appropriate fining

Notes

90-92/100 : Yves Beck - 92/100 Bettane+Desseave -
 91-92/100 : J. Suckling - 90-92+/100 : Yohan Castaing,
 Anthocyanes - 90/100 : Markus Del Monego -
 89-91/100 : Jeb Dunnuck - 86-88/100 : A. Galloni -
 87-89/100 : Lisa Perrotti Brown



The vineyard

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

The 2017 vintage

Production	5.100 bottles
Bottling date	May, 7th 2019
Grape varieties	Merlot: 80 % Cabernet Sauvignon: 20 %
Harvesting	Manual, de-stemming, densimetry sorting belt
Vinification	Filling by gravity Plot by plot vinification Punching down Fermentation temperature: 27-28°C (temperature controlled concrete and wood tanks) Vatting: 3 à 4 weeks
Maturing	12 months in barrels (1/3 new barrels), appropriate fining

Notes

89-90/100 : J. Suckling
90-92+/100 : Yohan Castaing, Anthocyanes
88/100 : Markus Del Monego
87-88/100 : Jeb Dunnuck
16,5/20 : F. Durand-Bazin, Le Figaro
87-89/100 : A. Galloni



The vineyard

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

The 2016 vintage

Production	92.100 bottles
Bottling date	June, 5th 2018
Grape varieties	Cabernet Sauvignon: 52 % Merlot: 46 % Petit Verdot: 2 %
Harvesting	Manual, de-stemming, densimetry sorting belt
Vinification	Filling by gravity Plot by plot vinification Punching down Fermentation temperature: 27-28°C (temperature controlled concrete and wood tanks) Vatting: 3 à 4 weeks
Maturing	12 months in barrels (1/3 new barrels), appropriate fining

Notes

93/100 : J. Suckling – 91/100 : Neal Martin
 90/100 : Tim Atkin – 88/100 : Decanter
 89/100 : A. Galloni – 90+/100 : J. Perrin
 91/100 : Tasted – 89/100 : Bettane+Desseauve
 16,5/20 : B. Burtschy – 16,5/20 : J. Robinson



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	99.100 bottles
Bottling date	July, 5-6th 2017
Grape varieties	Merlot: 53 % Cabernet Sauvignon: 44 % Petit Verdot: 2 % Cabernet Franc: 1 %
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	12 months in barrels (1/3 new barrels), fining with egg whites

Notes

92/100 : Tasted 100% Blind
 91-92/100 : James Suckling – 91/100 : Tim Atkin
 16,5/20 : J. Robinson - 15,5/20 : B. Burtschy (Le Figaro)
 16/20 : René Gabriel – 91/100 Bettane+Desseauve
 90/100 : A. Galloni – 89-91/100 : J. Perrin



The vineyard

Total surface area	40,79 ha
Age of the vines	29 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control

The 2014 vintage

Production	60.000 bottles
Bottling date	June, 9th 2016
Grape varieties	Merlot: 64 % Cabernet Sauvignon: 29 % Petit Verdot: 4 % Cabernet Franc: 3 %
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	12 months in barrels (1/3 new barrels), fining with egg whites

Notes

92/100 : Tim Atkins – 90/100: Antonio Galloni
89/100 : Bettane+desseauve – 88/100 : Decanter
90/100 : James Suckling – 16/20 : B. Burtschy, Le Figaro