



The vineyard

Total surface area	3,67 ha
Age of the vines	20 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control

The 2014 vintage

Production	15.300 bottles
Bottling date	In June, 9th 2016
Grape varieties	Merlot: 94 % Cabernet Sauvignon: 3 % Petit Verdot: 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 (50% new barrels), fining with egg whites

Notes

92/100 : Tim Atkins – 90-91/100 : James Suckling
86/100 : Decanter – 15/20 : J. Dupont, Le Point
86-88/100 : A. Galloni – 89/100 Bettane&Desseauve