



The Vineyard

Appellation	Margaux
Vintage area	3,67 ha
Age of the vines	20 years old
Soil type Gravel	Günz gravels
Enologist consultant	Derenoncourt Consultants

The 2021 vintage	Alcohol 13 %
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Production	5 300 bottles
Bottling date	May, 23 rd 2023
Harvest date	09/28/2021 - 10/09/2021
Grape varieties	Merlot: 65 % Cabernet Sauvignon: 35 %
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 (50% new barrels), appropriate fining