



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 2022 vintage	Alcohol 14 %
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Production	10 600 bottles
Harvest date	09/08/2022 - 10/11/2022
Bottling date	04/05/2024
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

Notes

A. Galloni 89-91 - J. Leve, The Wine Cellar Insider 90
Jeb Dunnuck 89-91