



## The vineyard

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

## The 2016 vintage

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Production	11.700 bottles
Bottling date	June, 7th 2018
Grape varieties	Merlot: 83 % Cabernet Sauvignon: 17 %
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 à 4 weeks
Maturing	12 months in barrels (50% new barrels), appropriate fining

## Notes

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92-93/100 : J. Suckling – 93/100 : Tim Atkin  
16-17/20 : Gault & Millau  
90/100 : Bettane & Desseuve  
16/20 : B. Burtschy, Le Figaro



## The vineyard

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

## The 2015 vintage

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Production	15.600 bottles
Bottling date	July, 6th 2017
Grape varieties	Merlot: 91 % Cabernet Sauvignon: 5 % Petit Verdot: 4 %
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

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94/100 : James Suckling – 93/100 : Tasted 100% Blind  
89/100 : Tim Atkins – 15/20 : J. Robinson  
15,5/20 : B. Burtschy, Le Figaro  
17/20 : J. Dupont, Le Point  
91-92/100 : Bettane&Desseauve  
90/100 : J. Perrin, Vinifera



## The vineyard

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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

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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

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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