



## THE VINEYARD

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<b>Surface of production for red:</b>	40 ha (total surface: 50 ha)
<b>Nature of the soil:</b>	Gūnz gravel from the Quaternary period, on the plateau above the village of Martillac
<b>Grape varieties:</b>	55% Cabernet Sauvignon; 40% Merlot; 5% Petit Verdot
<b>Pruning:</b>	Double Guyot system for Cabernet Sauvignon, Cordon system for Merlot and Petit Verdot
<b>Density of planting:</b>	7200 feet/ha
<b>Average age of the vineyard:</b>	15 years
<b>Vineyard management:</b>	Traditional methods with mechanical ploughing. Sustainable Vine Protection. Green harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of secondary shoots.

## PRESENTATION OF THE VINTAGE

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A cold winter finishing with an even colder month of March, explains a late bud break. This late start was quickly offset by very mild temperatures from the 10th of April. The early and clustered flowering began at the end of May, the weather conditions in June allowed an even and rapid flowering. The months of June and July were particularly hot and dry. A water shortage led to the creation of small berries and a stop to early growth of the vine. The rainy period at the beginning of August was beneficial in producing a speedy ripening. The harvesting started early and spread out. The dry conditions of September and October allowed us to harvest the Merlot, Petit Verdot and Cabernets Sauvignon grapes at the optimum time.

### Vine cycle:

Budbreak: from March 15th to April 30th

Flowering: from May 21st to June 10th (full flower : June 8th)

Berry set: from June 29th to July 6th

Veraison: from July 27th to August 12th

### Harvest:

Plot by plot handpicking

Merlot: from September 15th to 23rd

Cabernet Sauvignon: from September 30th to October 8th

### Vinification:

Alcoholic fermentation in thermo-regulated vats

Ageing: 12 months in French oak barrel

(new barrels: 25%)

Alcohol: 14%



## TASTING

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<b>Blending:</b>	Plot selection from young vines, 60 % Cabernet Sauvignon – 40% Merlot
<b>Bottling:</b>	At the Chateau, in April 2017 – 59 000 bottles
<b>Distribution:</b>	CVBG

« 2015 is a beautiful deep purple colour. On the nose a lovely maturity with black fruits (blackcurrant, black cherry). The attack is soft, rich and smooth with developing cabernet sauvignon tannins, still firm but rounded. A lovely structured wine with a good tone on the finish. »