



THE VINEYARD

Surface of production for red:	40 ha (total surface: 50 ha)
Nature of the soil:	Gūnz gravel from the Quaternary period, on the plateau above the village of Martillac
Grape varieties:	55% Cabernet Sauvignon; 40% Merlot; 5% Petit Verdot
Pruning:	Double Guyot system for Cabernet Sauvignon, Cordon system for Merlot and Petit Verdot
Density of planting:	7,200 feet/ha
Average age of the vineyard:	25 years
Vineyard management:	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

A very wet and cool weather near the end of May did not forecast an easy blooming. On the contrary, it was quick and even. One could see the colour of the ripening Merlot berries change as early as the third week of July. Then, exceptional temperatures in August and a nice sunny September completed thorough maturity of all the varieties. The last Cabernet Sauvignon were gathered on October 10th with exceptional weather conditions.

Harvest:

Plot by plot handpicking
From the 20th of September to the 10th of October

Vinification:

Alcoholic fermentation in thermo-regulated vats
Ageing: 18 months in French oak barrel
New barrels: 40%
Alcohol: 13%



TASTING

Blending:	61% Cabernet Sauvignon - 34% Merlot - 5% Petit Verdot
Bottling:	At the Château, in June 2002 – 12,500 cases
Distribution:	Place de Bordeaux

« Magnificent garnet colour on this much anticipated vintage. On the nose, ripe fruits with truffles, spices and liquorice. The mouth is well-balanced and elegant, with powerful and velvety tannins. Long finish with a remarkable complexity and freshness. An exceptional wine with excellent ageing potential. »