



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

The 2000/2001 winter will be remembered for its exceptional humidity. Spring was slow to burst. One could notice some frost around April 20th, on a fairly late vegetation. Damage was thus limited. Blooming was somewhat delayed, but happened in exceptional heat conditions. A nice dry weather engendered an even and quick flowering, which was through by June 15th. The slight delay was confirmed when the grapes changed colour. Late to start with (beginning of August), it was over within 2 weeks. The Merlot also benefited from these conditions, giving rich, harmonious and flattering wines. The weather slightly worsened after that, but without significant consequences on the Cabernet, crossing some bad spells to then enjoy a beautiful Indian summer from October 4th.

Harvest:

Plot by plot handpicking
From the 25th of September to the 10th of October 2001

Vinification:

Alcoholic fermentation in thermo-regulated vats
Ageing: 16 months in French oak barrel
New barrels: 40%
Alcohol: 13%



TASTING

Blending:	60% Cabernet Sauvignon - 35% Merlot - 5% Petit Verdot
Bottling:	At the Château, in May 2003 – 11,950 cases
Distribution:	Place de Bordeaux

« The 2001 vintage is a deep garnet colour. The nose is especially complex between black fruits and lightly toasted wood flavours. In the mouth, the tannins are silky. The wine is full-bodied and elegant. The fruit and the freshness are still present in this vintage. Beautifully long, well-balanced finish. »