



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 long winter and a favorable spring helped a fast flowering, suggesting homogenous fruits. The drought of July, as a chilly August weather, just slowed down the maturity, helping a rich constitution of grapes. In September and October, the harvest took place at the usual time and in fine conditions. The temperatures of August helped to obtain beautiful tannins of the Merlot and Cabernet Sauvignon. Moreover, the Indian summer brought an optimal maturity. The last days of September have particularly improved the Cabernet Sauvignon, which is the backbone of this vintage.

Harvest:

Plot by plot handpicking
From the 13th of September to the 6th of October

Vinification:

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



TASTING

Blending:	54% Cabernet Sauvignon - 42% Merlot - 4% Petit Verdot
Bottling:	At the Château, in June 2008 – 14,600 cases
Distribution:	Place de Bordeaux

« A beautifully intense garnet colour. On the nose spicy and grilled notes with black and red fruits. A fine and distinctive palate with a fresh and fruity structure, combined with savoury and rounded tannins. The aromas are of black fruits (blackcurrant, black cherry, blueberry) typical of the minerality of our smoky and gravelly terroir. The finish is soft and harmonious with well-balanced acidity and an elegance to it. »