



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 2007 vintage proved difficult to produce. After a wet and mild winter, the April sunshine got the vegetative cycle going quickly and the warm weather made us think a precocious harvest was on the cards. However, throughout May and July the temperature dropped, and slowed everything down: the 15-day advantage gained in the spring was progressively eaten away by the cool summer and had disappeared by the end of August. The vintage was ultimately saved by miraculous autumn sunshine.

Harvest:

Plot by plot handpicking
From the 20th of September to the 12th of October

Vinification:

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



TASTING

Blending:	65% Cabernet Sauvignon - 30% Merlot - 5% Petit Verdot
Bottling:	At the Château, in May 2009 – 13,400 cases
Distribution:	Place de Bordeaux

« An elegant garnet colour. On the nose, delicate fruity aromas, spices and grilled meats. An unctuous and fruity mouthful, which is full bodied and well-balanced. Soft and velvety tannins, a graceful wine with spicy notes, tobacco and mocha, as well as the Graves freshness and minerality. A wine with real soul, perfect for drinking now. »