



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 rainy and cold winter was followed by a spring season rather favorable to the culture of the vine. But, in May, violent hailstorms hit part of our vineyard. Then, a magnificent but not scorching summer (important thermal gaps between day and night) brought us fruity grapes in a perfect healthy state. The end of the gorgeous season enabled us to wait for an ideal maturity calmly.

Harvest:

Plot by plot handpicking
From the 17th of September to the 14th of October

Vinification:

Alcoholic fermentation in thermo-regulated vats
Ageing: 16 months in French oak barrel
New barrels: 40%
Alcohol: 14%



TASTING

Blending:	53% Cabernet Sauvignon - 42% Merlot - 5% Petit Verdot
Bottling:	At the Château, in May 2011 – 12,400 cases
Distribution:	Place de Bordeaux

« An intense ruby colour. The nose proclaims aromas of blackcurrant and blueberry, backed by truffle and grilled notes. The palate reveals a full, well-balanced and concentrated fleshy mouthful. The finish offers good length and a remarkable intensity. An exceptional wine, which lives up to the expectations of this vintage. »