



## THE VINEYARD

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

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After a cold winter in 2010, bud burst was later than usual in the vineyards. Rain in June affected the flowering. Thanks to this natural selection a green harvest was not necessary. From June 21<sup>st</sup>, summer began in earnest with beautiful sunshine and continued thus into July; here the vines and grapes made up for lost time. The month of August was dry with cool nights, which allowed the slow and steady ripening of the grapes. The harvest took place under excellent conditions, with the grapes coming in in perfect health.

### Harvest:

Plot by plot handpicking  
From the 22<sup>nd</sup> of September to the 18<sup>th</sup> of October

### Vinification:

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



## TASTING

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<b>Blending:</b>	55% Cabernet Sauvignon - 40% Merlot - 5% Petit Verdot
<b>Bottling:</b>	At the Château, in May 2012 – 13,000 cases
<b>Distribution:</b>	Place de Bordeaux

«Lofty red wine with deep violet tints. The nose develops aromas of black and red fruits with a delicate smokiness. The mouth offers a generous density, where power and finesse mingle in perfect harmony. Wine with extraordinary potential that in time will offer an immense pleasure just as Bordeaux great wines do.»