



## 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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Winter and spring were cool, wet and humid, with double the average rainfall in January (151mm vs 86mm on average). The first buds appeared in April with a 15-day delay and the flowering, in June, took place even in the rain... Fortunately July was dry and hot (July was the warmest on record in the last 14 years). Our teams worked throughout the summer in the vineyards removing leaves and rigorous green harvest in August and September. Despite the low yields, we sacrificed green clusters to allow the plants to focus their energy on the remaining clusters in order to homogenize the harvest as much as possible. Late leaf removal later facilitated additional ventilation clusters thereby reducing the risk of rots. The harvest took place 2 weeks later than average.

### Vine cycle:

Budbreak: from the 18<sup>th</sup> of March to the 8<sup>th</sup> of April  
Flowering: full flower the 20<sup>th</sup> of June  
Berry set: from the 6<sup>th</sup> to the 15<sup>th</sup> of July  
Veraison: from the 5<sup>th</sup> to the 18<sup>th</sup> of August

### Harvest:

Plot by plot handpicking  
Merlot: from the 1<sup>st</sup> to the 10<sup>th</sup> of October  
Petit Verdot: from the 7<sup>th</sup> to the 10<sup>th</sup> of October  
Cabernet Sauvignon: from the 7<sup>th</sup> to the 16<sup>th</sup> of October

### Vinification:

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



## TASTING

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<b>Blending:</b>	60% Cabernet Sauvignon - 32% Merlot - 8% Petit Verdot
<b>Bottling:</b>	At the Château, in May 2015 – 8,200 cases
<b>Distribution:</b>	Place de Bordeaux

« This wine has a nice purple color with deep reflections. The nose is clearly fruity with aromas of red fruits, sweet spices and smoke. On the palate, the 2013 vintage presents a seductive and balanced profile, with fine and velvety tannins. The final reveals a finely spicy length, carried by a Petit Verdot. A genuine signature for the wine! »