



## 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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A cold winter finishing with an even colder month of March, explains a late bud break. This late start was quickly offset by very mild temperatures from the 10<sup>th</sup> of April. The early and clustered flowering began at the end of May, the weather conditions in June allowed an even and rapid flowering. The months of June and July were particularly hot and dry. A water shortage led to the creation of small berries and a stop to early growth of the vine. The rainy period at the beginning of August was beneficial in producing a speedy ripening. The harvesting started early and spread out. The dry conditions of September and October allowed us to harvest the Merlot, Petit Verdot and Cabernet Sauvignon grapes at the optimum time.

### Vine cycle:

Budbreak: from the 15<sup>th</sup> of March to the 30<sup>th</sup> of April

Flowering: from the 21<sup>st</sup> of May to the 10<sup>th</sup> of June (full flower: the 8<sup>th</sup> of June)

Berry set: from the 29<sup>th</sup> of June to the 6<sup>th</sup> of July

Veraison: from the 27<sup>th</sup> of July to the 12<sup>th</sup> of August

### Harvest:

Plot by plot handpicking

Merlot: from the 15<sup>th</sup> to the 23<sup>rd</sup> of September

Petit Verdot: from the 29<sup>th</sup> of September to the 1<sup>st</sup> of October

Cabernet Sauvignon: from the 30<sup>th</sup> of September to the 8<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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**Blending:** 54% Cabernet Sauvignon - 40% Merlot - 6% Petit Verdot

**Bottling:** At the Château, in June 2017 – 12,000 cases

**Distribution:** Place de Bordeaux

« The 2015 is a deep garnet red. The nose is very intense with lovely maturity on red fruits (raspberry, cherry) and black fruits (blackcurrant, blackberry) notes. A touch oaky. A swirl round the glass opens more complex aromas of peony, liquorice, blackcurrant liquor and cocoa. A lovely mouthfeel, densely packed and seductive. Present but soft tannins give the wine a classical profile. The finish is long and slightly toasted. »