



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

After a fairly wet winter, the heat during the summer of 2003 was so scorching that it will stay in everyone's memories. The heat record of 40°C even overreached several times in June, July and August. Picking started around September 4th and lasted for nearly one month. The different varieties were thus gathered at the peak of their maturity. For the second year now, the berries have been sorted out manually twice, once before and once after destemming. Therefore, only top-quality grapes are sent into the vats.

Harvest:

Plot by plot handpicking
From the 4th of September to the 2nd of October

Vinification:

Alcoholic fermentation in thermo-regulated vats
Ageing: 18 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 April 2005 – 12,200 cases
Distribution:	Place de Bordeaux

« On the nose, intense and complex reminiscent of red and black fruits (cherry, blackcurrant and brambles), mocha and chocolate too. Long-lasting in the mouth to give a savoury and smoky mineral flavour of the terroir. A very well-balanced wine, powerful but with an ever-present freshness. »