



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 dry and cool winter was followed by warm weather in June, allowing a late but optimal blossoming. This resulted in an abundant crop, despite important green harvest in July. The lack of sunshine during the summer confirmed this delay, which was compensated by an exceptional fine weather in September and October. Warm days and cool nights helped the slow ripening of the grapes. The harvest took place in the best conditions, with the picking of the different grape varieties at the top of their maturity. A beautiful Indian summer allowed us to obtain a great elegance from the Cabernet Sauvignon.

Harvest:

Plot by plot handpicking
From to 24th of September to the 20th of October

Vinification:

Alcoholic fermentation in thermo-regulated vats
Ageing: 18 months in French oak barrel
New barrels: 40%
Alcool: 13%



TASTING

Blending:	63% Cabernet Sauvignon - 32% Merlot - 5% Petit Verdot
Bottling:	At the Château, in June 2006 – 16,000 cases
Distribution:	Place de Bordeaux

« The 2004 vintage offers a deeply coloured and remarkably intense wine. The nose is fruity with smoky accents. In the mouth, a full-bodied wine, where the fruit shines through with great freshness, together with soft and rounded tannins. Blackcurrant fruit as found on the nose. The 2004 vintage is indeed powerful, elegant and well-balanced. »