



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 dry and very cold winter, the first buds appeared during the beginning of March. The cold months of April slowed the blossoming down and the flowering only started around May 25th. Summer set in towards mid-July with a slow berry ripening. Starting August 15th, green harvesting was carried out strongly in order to homogenize the fruits' maturity. The warmer temperatures in the second half of August and September helped ripen the berries nicely.

Vine cycle:

Budbreak: from the 18th to the 26th of March
Flowering: full flowering the 10th of June
Berry set: from the 25th of June to the 10th of July
Veraison: from the 3rd to the 15th of August

Harvest:

Plot by plot handpicking
Merlot: from the 1st to the 9th of October
Petit Verdot: from the 8th to the 15th of October
Cabernet Sauvignon: from the 10th to the 16th of October

Vinification:

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



TASTING

Blending:	51% Cabernet Sauvignon - 42% Merlot - 7% Petit Verdot
Bottling:	At the Château, in May 2014 – 10,500 cases
Distribution:	Place de Bordeaux

« The 2012 vintage shows a deep ruby color. The nose exalts sweet black fruit aromas mixed, with smoky, licorice and tobacco. The seductive mouth expresses some purity and a refreshing crispness, supported by delicate tannins. With A beautiful finely spicy length, this rich wine will evolve gracefully over the years. »