



## THE VINEYARD

---

<b>Surface of production for red:</b>	48 ha (total surface: 57 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

---

2018 was a year marked by a spell of frost in April, and followed in quick succession by an episode of hail on the 26th of May. The year was also marked by heavy downpours in Spring before to get better conditions from the flowering. Despite the attack of mildew at the beginning of the summer in certain parcels of red vines, the sunny period from July through to the beginning of October truly saved the vintage and guaranteed a good ripening of the grapes. The reds required a lot of attention at both stages of picking and sorting, those parcels affected by mildew. The meticulousness of our vineyard pickers, plus the effectiveness of our talented cellar team and our technical ability helped maintain healthy and ripe grapes.

### Vine cycle:

Budbreak: from the 2<sup>nd</sup> to the 9<sup>th</sup> of April

Flowering: from the 28<sup>th</sup> of May to the 3<sup>rd</sup> of June (full flower: the 31<sup>st</sup> of May)

Berry set: from the 25<sup>th</sup> to the 31<sup>st</sup> of June

Veraison: from the 27<sup>th</sup> of July to the 18<sup>th</sup> of August

### Harvest:

Plot by plot handpicking

Merlot: from the 17<sup>th</sup> to the 28<sup>th</sup> of September

Petit Verdot: 1<sup>st</sup> of October

Cabernet Sauvignon: from the 2<sup>nd</sup> to the 10<sup>th</sup> of October

### Vinification:

Alcoholic fermentation in thermo-regulated vats

Ageing: 16 months in French oak barrel

New barrels: 40%

Alcohol: 14.5%



## TASTING

---

<b>Blending:</b>	60% Cabernet Sauvignon - 32% Merlot - 8% Petit Verdot
<b>Bottling:</b>	At the Château, in May 2020 – 128,000 bottles
<b>Distribution:</b>	Place de Bordeaux

« Deep red colour, with purple reflections. A complex and aromatic nose with notes of black fruit (black cherry, blackcurrant), cashew and peony. The palate is well-balanced, round and fleshy, with powerful and velvety tannins. The finish is long and aromatic. »