



THE VINEYARD

- *Production area* 48 ha for the red (total surface : 57 ha)
- *Nature of the soil* Gunz 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 (Cabernet Sauvignon) and cordon (Merlot and Petit Verdot)
- *Planting density* 7200 feet/ ha
- *Average age of the vines* 25 years old
- *Vineyard management* Traditional sustainable farming methods, with mechanical soil maintenance. The work on the growing vines is carried out manually (pruning, excess buds, shoots and leaves removal). High Environmental Value certification (HVE).

INTRODUCTION TO THE VINTAGE

The year 2019 was marked by a succession of climatic events which made this vintage quite technical. After an early budbreak, we had a cold and wet Spring which led to a late flowering of the vines. This took place in rather cool and rainy weather leading to coulure and millerandage, most notably on some plots of Merlot. The heat wave then took over at the end of June with a particularly hot and dry July. The vineyard resisted rather well to the drought and to the hydric stress which rapidly took hold. The unexpected rain at the end of July enabled the full completion of veraison.

Harvesting of the white grapes began on September 3rd. The cool nights of early September preserved the aromas and the freshness in the grapes and ensured a perfect state of health. The red harvest also took place in ideal climatic conditions from mid-September for the Merlot. The light rains in mid-September allowed a slow and perfect ripeness of the Cabernet Sauvignon which was entirely vinified in the new vat room and which represents more than 2/3 of the blend.

Vine cycle

- Bud Break: March 18 to 25
- Flowering: May 31 to June 9 (full flower on June 3)
- Fruit Set: June 23 to 30
- Mid-veraison: July 29 to August 18

Harvest

- Plot by plot handpicking
- Merlot : from September 19 to 30
- Petit Verdot : from October 4 to 7
- Cabernet Sauvignon : from September 30 to October 11

Vinification

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 12 months in French oak barrel
- New barrels: 20%
- Alcohol: 14.5%



TASTING

- Blending 40% Cabernet Sauvignon - 60% Merlot ; Plot selection from young vines
- Bottling At the Château, in April 2021 - 23,000 bottles
- Distribution CVBG

With an intense ruby color, this wine expresses, on the nose, red and black fruits, to which are added roasted and smoked notes of tobacco and cocoa. The mouth is generous, with fine tannins and a complex structure; it is balanced, and evolves into a long, beautiful finish.