



## 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 (HEV).

## 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.

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

### Harvest

- Plot by plot handpicking
- Merlot : from September 19 to 30
- 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 60% Cabernet Sauvignon - 40% Merlot
- Bottling At the Château, in June 2021 - 60,000 bottles
- Distribution CVBG

The wine is deep and brilliant. The nose, very aromatic, is marked by the red fruits (raspberry, redcurrant) and a touch of licorice. The mouth is characterized by the freshness and the red fruits, such as blackcurrant. The tannins are refined, soft, and bring to this wine a nice length.