



## THE VINEYARD

- *Production area* 47 Ha for the red (total surface : 56 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 2020 vintage was marked by 3 major climatic events:

After a mild winter, the 3rd mildest winter ever recorded, and a bud break 15 days ahead of schedule, the spring was marked by great humidity, with a record rainfall on the weekend of May 10 and 11. These climatic conditions caused the appearance of a very virulent mildew on our red grapes.

From mid-June onwards, the weather changed radically with a very dry summer marked by 8 weeks without rain, a first for the region of Bordeaux. The few rains in mid-August were essential to reactivate the ripening of the grapes. This drought had a major impact on the vines growing on gravels, which gave us small but very concentrated grapes.

Last but not least, the early harvest was marked by an unprecedented heat wave in mid-September. This had the effect of further concentrating the grapes. And for the third time in our history, we finished harvesting our last Cabernet-Sauvignon in September.

### *Vine cycle*

- Budbreak : March 12
- Flowering : May 11 to 31
- Ripening : July 7

### *Harvest*

- Plot by plot handpicking
- Merlot : Sept. 9 to 17
- Petit Verdot : Sept. 16 to 17
- Cabernet-Sauvignon: Sept. 17 to 29

### *Vinification*

- Alcoholic fermentation in thermo-regulated vats
- Ageing: 14 months in French oak barrel
- New barrels: 40%
- Alcohol: 14%



## TASTING

- Blending 60% Cabernet-Sauvignon ; 30% Merlot ; 10% Petit Verdot
- Bottling At the Château, in May 2022 - 112,000 bottles
- Distribution Place de Bordeaux

The color is very dark, deep, purple. The nose is intense with notes of blackcurrant, black cherry and fresh fruit followed by a touch of licorice and spices. The palate is greedy, powerful, juicy and fleshy, with coated and velvety tannins. The finish is fresh, fruity and persistent.