

**WINEGROWER:** Philippe Marchal.



TERROIR

**LOCATION:**

Located in Cissac in the Médoc, north of Pauillac and west of Saint-Estèphe. Altitude of 49 Ft.

**SOIL:**

Soil clay and limestone containing fossils, called by the geologists shelly limestone of Saint Estèphe.

**CLIMATE:**

Marked oceanic climate due to proximity to the estuary Great differences in morning and night-time temperatures.

Average annual rainfall: 750 mm.

**HUMAN HANDS:**

**Grape varieties:** 64% Merlot et 36% Cabernet Sauvignon.

**Alcoholic content:** 13% by vol.

**Average age of the vines:** 30 years.

**Plantation density:** 6600 vines/hectare.

**Yield:** 45 hectolitres/hectare.

**VITICULTURE:** Traditional vineyard is partially ploughed and organic fertilisers used.

**HARVESTING:**

Mechanical harvesting when grapes are perfectly ripe as ascertained by daily tasting of the grapes.

**Date of harvesting:**

11h to 22nd September.

**VINIFICATION:**

Traditional in concrete and temperature-controlled stainless steel vats.

Maceration lasting 15 days.

**Yeast:**

Indigenous.

**Pressing:**

Pneumatic winepress.

**Pumping over:**

Twice a day until the end of alcoholic fermentation.

**Fermentation temperature:**

Gradual rise to 20-28°C.

**MATURING:**

French oak barrels - 1/3 used for a previous vintage, and 1/3 in vats.

**BOTTLING:**

At the estate with filtering on cellulose sheets.

 TASTING

**Colour:** Red carmine colour.

**Bouquet:** Aromas of fresh fruit.

**Palate:** The palate is both soft and elegant with an aromatic back marked by fresh fruit. Rather light tannins that makes it a pleasure wine now.

**Pairing:** Duck, lamb, and white meats.