

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: 825 mm.

HUMAN HANDS:

Grape varieties: 65% Merlot et 35% Cabernet Sauvignon.

Alcoholic content: 12,5% 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:

6th to 24th October.

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.