

### MEDALS:

James Suckling: 88/100  
Antonio Galloni: 90/100  
Bettane & Desseauve: 14.5/20  
Decanter: Commended  
Bordeaux: Silver



CONSULTANT: Stéphane Derenoncourt.

WINEGROWER: Philippe Marchal.

AREA UNDER VINE: 86,5 ac / 35 ha.



## TERROIR

### LOCATION:

Located in Cissac in the Médoc, north of Pauillac and west of Saint-Estephe. Altitude of 49,2 Ft.

### SOIL:

Limestone massif of Saint-Estephe, white marl, clay and Miocene era sand.

### CLIMATE:

Oceanic influence with the estuary in proximity. Wide temperature variations between day and night. Annual rainfall: 837 mm

### HUMAN HANDS:

**Grape varieties:** 50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot.

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

**Age of the vines:** average of 30 years old.

**Plantation density:** 7000 vines / hectare.

**Yield:** 29 hectolitres / hectare.

**Latitude:** 45°14'16.056.

**Longitude:** 0°14'28.625.

**VITICULTURE:** Traditional viticulture. Partial labouring and organic fertilisation.

### HARVESTING:

Mechanical harvesting defined by daily tasting to ensure optimal maturity.

### Date of harvesting:

Between 11th and 22nd October.

### Method of selection:

Manual sorting on an 8-person sorting table. Parcel selection before harvesting by berry tasting.

### VINIFICATION:

Traditional vinification in heat-controlled concrete and stainless steel tanks.

Maceration for 15 days.

### Type of yeast:

Indigenous yeasts.

### Type of pressing:

Pneumatic pressing.

### Temperature:

Gradual temperature increase from 20°C to 28°C.

### Pumping over:

3 to 4 times daily throughout the fermentation period.

### Malolactic fermentation:

40% in barrels and 60% in heat controlled stainless steel tanks.

### MATURING:

Matured in fine grain 24 month seasoned French oak casks: 40 % new casks and 60 % one wine casks for 14 to 16 months.

### BOTTLING:

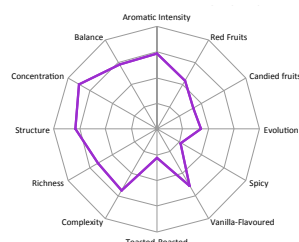
Estate bottled with crossflow filtration.

### TASTING:

Round aromas of forest fruit and sweet spices. Blueberries and blackberries dominate the fruit as well as light herbaceous touch, clove and vanilla. Fresh and tangy acidity on the palate gives the wine a refreshing long aftertaste. Dry tannins that require a dish with proteins and fat.

**Pairing:** Try it with slow cooked lam or beef, roasted vegetables like aubergine, squash and bell peppers served with creamed potatoes.

## Aromatic & Generous



**Cellar potential:** 2022-2027

**Ageing potential:** ★ ★ ★ ★