



TERROIR

RATING:

James Suckling : 87/100
Decanter : 15,75/20
Bettane & Desseauve : 15,5/20

WINEGROWER: Philippe Marchal.

CONSULTANT: Stéphane Derenoncourt.

AREA UNDER VINE: 56 ac / 23 ha.

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: 1046 mm

HUMAN HANDS:

Grape varieties: 60% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot.

Alcohol content: 12,5% 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 3rd and 18th 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:

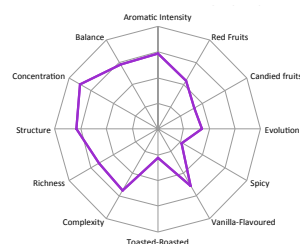
Colour: Deep granet.

Bouquet: Reveals notes of red fruits and spices.

Palate: The palate is full with roasted and spicy notes.

Pairing: Red meats, cheese platters, terrine or scrambled eggs with truffles.

Aromatic & Generous



Cellar potential: 2023-2028

Ageing potential: ★ ★ ★ ★