



### TERROIR

#### RATING:

James Suckling : 93  
Bettane & Desseauve : 89  
Tim Atkin Mw : 87

**WINEGROWER:** Philippe Marchal.

**CONSULTANT:** Stéphane Derenoncourt.

**AREA UNDER VINE:** 86,5 ac / 35 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: 985 mm

#### HUMAN HANDS:

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

**Alcohol content:** 12,8% by vol.

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

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

**Yield:** 45 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 6th and 24th 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:

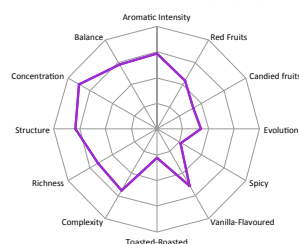
**Colour:** Ruby red with bright highlights.

**Bouquet:** Notes of fruit of the forest.

**Palate:** Generous structure. Rich tanins with mineral freshness. A lingering finish with great body and a spicy twist at the end.

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

### Aromatic & Generous



**Cellar potential:** 2024-2029

**Ageing potential:** ★ ★ ★ ★