

### TERROIR

#### MEDALS:

Concours de Blaye: silver  
 Decanter: bronze  
 Japan Wine Challenge: bronze



**CONSULTANT:** Cécile Mesure.

**WINEGROWER:** Benoît Coq.

**AREA UNDER VINE:** 19,8 ac / 8 ha.

#### LOCATION:

Located in Eynesse with southwest facing slopes on hills close to the Dordogne. altitude of 262 Ft.

#### SOIL:

Deep clay-limestone soil with over 20% clay that naturally limits yields.

#### CLIMATE:

Temperate with an oceanic influence. Proximity to the Dordogne provides a temperate range conducive to good ripening.

#### HUMAN HANDS:

**Grape varieties:** 100% Merlot.  
**Alcohol content:** 14% by vol.  
**Average age of the vines:** 25 years.

**Plantation density:** 4,000 vines/hectare.  
**Yield:** 40 hectolitres/hectare.

**VITICULTURE:** Sustainable Rotation by planting grains and pulses in autumn to loosen and naturally enrich the soil (by transforming the atmospheric nitrogen) as well as green pruning (bud pruning, leaf thinning, and decompacting.)

#### HARVESTING:

Mechanical harvesting with tasting the grapes every other day to target optimum ripeness.

#### Date of harvesting :

20th October.

#### Method of selection:

Careful selection: mechanical sorting removes all matter other than grapes.

#### VINIFICATION:

Traditional in temperature-controlled stainless steel vats.  
Maceration lasting 3-4 weeks.

#### Type of yeast:

Bordeaux strain.

#### Fermentation temperature:

Gradual rise to 24-30°C.

#### Pumping over:

3-4 times a day for 4 days.

#### Malolactic fermentation:

In temperature-controlled stainless steel vats.

#### Fining: Vegetable protein.

#### MATURING:

French oak barrels: (1/3 new, 1/3 used for a previous vintage, and 1/3 used for 2 previous vintages) for 12-14 months.

#### BOTTLING:

At the estate with tangential flow filtration.



### TASTING

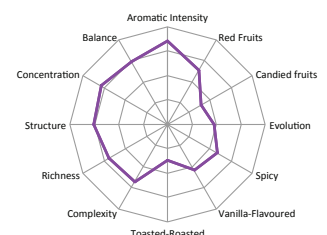
**Colour:** Ruby-red with garnet-red highlights.

**Bouquet:** Aromas of black fruit and spice with subtle vanilla and toasty overtones

**Palate:** Impression of richness and sweetness to begin with, going on to show beautiful balance and silky, delicate tannin. Complex red fruit and spicy flavours and a great long aftertaste.

**Pairing:** Steak, lamb chops, veal, and poultry.

### Aromatic and generous



**Cellar potential:** 2018-2020

**Ageing potential:** ★ ★ ★