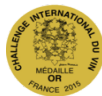




MEDALS:

Concours de Mâcon: silver
Concours de Blaye: gold



WINEGROWER: Philippe Marchal

AREA UNDER VINE: 31 ac / 12,5 ha.

TERROIR

LOCATION:

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

SOIL:

Mostly gravel and a mix of clay and gravel with a limestone subsoil.

CLIMATE:

Marked oceanic climate due to proximity to the estuary. Great differences in morning and night-time temperatures. Average annual rainfall: 837 mm.

HUMAIN HANDS:

Grape varieties: 50% Merlot - 50% Cabernet Sauvignon.

Alcohol content: 13% by vol.

Plantation density: 7,000 vines/hectare.

Yield: 35 hectolitres/hectare.

Latitude: 45°14'16.056.

Longitude: 0°48'28.625.

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:

11th to 22nd October.

Method of selection:

Selection of which plots to harvest by tasting and manual sorting by 8 people on a sorting table.

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.

Malolactic fermentation:

40% in barrel and 60% in temperature-controlled stainless steel vats.

MATURING:

French oak barrels - 1/3 new, 1/3 used for a previous vintage, and 1/3 in vats.

BOTTLING:

At the estate with tangential flow filtration.

TASTING

Fruity nose with a rustic touch. The plums and black currant are accompanied by barnyard and spices. A fresh acidity enhances the fruit, the alcohol is balanced and the tannins are structured.

Wine and food matches: A wine that needs both fat and proteins such as you would find in a classic cassoulet filled with beef, pork, sausage and white beans.

Aromatic and generous



Cellar potential: 2017-2020

Ageing potential: ★ ★