

**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: 1046 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:

3th to 18th 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:**

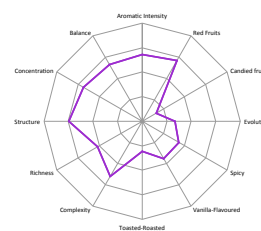
At the estate with tangential flow filtration.

 **TASTING**

Ripe fruit on the nose together with a nice herbaceous touch. Powerful aromas of black currant and its fresh green leaves, giving the wine a full-bodied structured with a lot of fruitiness. Flavours of black berries, plums and a good tannin structure on the palate.

**Wine and food matches:** A wine that can handle rich dishes of steak with red wine sauce, gratinated potatoes and baked root vegetables.

### Aromatic and generous



**Cellar potential:** 2018-2021

**Ageing potential:** ★ ★