



Vintage 2012

Region: Bordeaux

Appellation: Haut-Médoc

Alcohol: 12 %

Volume: 0,75 L

Grape varieties: 70 % Merlot - 18 % Cabernet Sauvignon - 8% Cabernet Franc - 4% Petit Verdot



Vinification

Our plots of vines are planted on clay-limestone sandy soils.

The vines are on average 25 years old.

The vineyards are cultivated with great respect for nature, promoting biodiversity and are certified sustainable at the highest level - HVE3.

The alcoholic fermentation lasts 10 to 15 days, with careful extraction of colour and tannins by pumping over.

Fermentation is followed by post-fermentation maceration allowing continued extraction with finesse.

Malolactic conversion in stainless steel tanks.

The wine is monitored and recommended by the laboratory of Éric Boissenot, who provides invaluable technical assistance throughout the year and especially during blending.



Maturation

Aged in French oak barrels for 1 year with 1/3 new barrels.



Tasting notes

Medium garnet colour.

Aromas of red and black fruits with notes of spices, herbs, and cigar box.

On the palate, fresh acidity, smooth tannins, and a long, persistent finish.

Serve at a temperature of 16-18 degrees.

Food pairings red or white meats, fowl, game, or cheese.

Aging potential drink now

