



Vintage 2016

Region: Bordeaux

Appellation: Haut-Médoc

Alcohol: 13.5 %

Volume: 0,75 L

Grape varieties: 80 % Merlot - 14 % Cabernet Sauvignon - 4% Cabernet Franc - 2% 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

Deep ruby colour.

Beautiful aromas of ripe red and black fruits, spices and mineral notes.

Well-balanced, with a soft attack of fresh red fruits, high concentration, smooth tannins and a long finish.

Serve at a temperature of 16-18 degrees.

Food pairings beef, lamb, or game.

Aging potential 10 years

