



Vintage 2018

Region: Bordeaux

Appellation: Haut-Médoc

Alcohol: 12.5 %

Volume: 0,75 L & 1.5 L

Grape varieties: 70 % Merlot - 24 % 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 Notes

Deep, ruby colour.

Aromas of ripe red and black fruit, spices, violets, and herbs.

Full-bodied wine with fresh acidity, high concentration, and long finish.

Serve at a temperature of 16-18 degrees.

Food pairings, beef, lamb, or game.

Aging potential minimum 10 years

