



## VINTAGE 2012

Winter resolved to be particularly gentle. Then, in spring, the rain invited itself. Numerous and often plenteous rainfall accompanied the first months of the vegetative cycle of the vine. The flowering, which intervened rather late, was especially marked by its spreading over time.

Fortunately, the sun always returns. This being the case from the middle of July onwards, at which point a very warm and particularly dry summer prevailed. These favorable conditions endured until the arrival of autumn and allowed us to minimize the heterogeneousness during the long flowering period.

Then, suddenly a new meteorological turn-about brought abundant rains only days before the harvest of the first Merlot grapes.

We had anticipated the possibility of a rainy grape harvest by equipping ourselves with the third line of sorting table reception for the grapes.

Ideally we would have preferred no rain at all. But, having planned for the necessity of punctual sorting, only perfectly ripe grapes entered the vats.



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### HARVEST:

From October 4<sup>th</sup> to October 17<sup>th</sup>

### ALCOHOL:

13,5 °

### GRAPES VARIETIES:

Merlot	30%
Cabernet Sauvignon	65%
Cabernet Franc	4%
Petit Verdot	1%

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### TASTING:

Vibrant and deep in colour.

The nose is a fusion of red and black berries, graphite and spices.

The palate's structure is particularly dense and long with chiseled tannins of incredible precision.