

# 2012, A LOVELY SURPRISE...

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## CLIMATE

The 2012 vintage was a challenging one. The spring was cool and wet, leading to mildew, uneven flowering and coulure resulting in a reduced crop with berries that ripened at different times. Hard work in the vineyards and judicious spraying from early spring to mid-July was necessary to offset the humid conditions while remaining faithful to integrated vineyard practices.

The Ministry of Agriculture predicted the lowest yields since 1991.

In July, the weather started to cooperate. From the 20th of July until the first week of October, it was sunny, hot and dry, with some days in August above 40° C. The magnificent summer helped compensate for the uneven maturity of the grapes, and the extra work in the vineyards started to pay off.

## HARVEST

October 1- 9: Merlot

October 10 - 17: Cabernet Sauvignon

We employ 80 people to harvest and 18 to sort.

The first week, the weather was ideal - hot and dry. It changed on the weekend of October 5 and 6, becoming cool and damp. We were able to react very quickly thanks to our team of 50 Danish students who spend harvest with us each year and are completely at our disposal. We went into high gear, working long days with intensive sorting in the field and at the tables.

## VINIFICATION

- Traditional vinification at moderate temperatures.
- Maceration: Cabernet Sauvignon - 28 days; Merlot - 21 days.
- The Merlot is very good, and the Cabernet Sauvignon is outstanding, even superb. We were pleasantly surprised by its purity and concentration.
- In some vats, the alc/vol was 14%.
- The yields were low, as predicted, about 37hl/ha.



**2012**

Analysis	Issan	Blason d'Issan
Alcohol content (% vol.)	13,24	13,1
Total acidity (g/l H2SO4)	3,18	3,32
pH	3,88	3,71
Polyphénols	69	64

Blend	Issan	Blason d'Issan
Merlot	33%	40%
Cabernet Sauvignon	67%	60%
Yield (hl/ha)	37	
Proportion of production	53%	47%

There is great clarity of flavor with complex fruity, spicy and floral aromas. The fine, hot weather of September tremendously boosted the maturation of the grapes, concentrating the sugars and ripening the tannins.



## FIRST IMPRESSIONS

2012 is a vintage which owes its success to our vineyard managers and their constant attention to the vines in a difficult spring. Their diligence has paid off.

Many vats of the Cabernet Sauvignon are exceptional.

The blending was finalized at the end of January.

On the nose, the wine exhibits an enticing palette of complex floral aromas, beautifully balanced by ripe fruit and mature tannins on the palate. Its generous body, classic structure and silky texture are matched by a long, satisfying finish.

Overall, an elegant and stylish wine of great purity, seductive in its appeal.

**2012**