



Millésime 2012

A handwritten signature in black ink, appearing to read "M. Cazaux", with a long horizontal stroke extending to the right.

*Marielle Cazaux
Directrice Technique
Mars 2013*

Château Petit-Village

FIRST IMPRESSIONS ON THIS VINTAGE

2012 is clearly **a vintage where the winemaker's hand played a defining role**. We had to remain relentlessly vigilant, and above all patient... Which means we are prouder than ever with the way the Château Petit-Village 2012 has turned out.

TASTING NOTES

It is often the most challenging vintages that reveal the true strengths of a Château: its history, its terroir, the men and women who work to guide its destiny. Château Petit-Village 2012 is just such a vintage: **elegant, powerful and sumptuous**, already hinting at a superb potential.

The nose is an object lesson in subtlety and refinement, with a fine balance of fruit and spice. The attack is dense and fleshy, expanding to reveal a generous palate of impressive maturity. Unctuous texture in the mid-palate, paving the way for a long finish which never loses its charming freshness.

OUR WORK IN THE VINEYARD

As it has been the case several times in recent years, 2012 was a vintage which really came together **in the late summer sunshine, which proved extremely beneficial to the vines** and helped compensate for the late flowering we saw earlier in the season. From mid-June to mid-July the whole team was on high alert, keeping a watchful eye on the vines and working to combat the heightened risk of mildew. Our efforts all paid off in the splendid month of September we enjoyed, with much-needed warm and dry weather taking us through to the harvest.

TARGETED GRAPE-PICKING

The harvest started relatively late, beginning on 24th September with the youngest Merlot vines and concluding with the oldest Cabernet Sauvignon plots on 11th October. During this 18-day period we only actually harvested on 8 days, allowing us to **tailor our grape-picking schedule** as precisely as possible and **harvest each plot only when the fruit was perfectly ripe**.

PLOT-BY-PLOT VINIFICATION

The vinification process went off smoothly, with plot-by-plot treatment and great care taken not to overdo the extraction process, keeping those fresh fruit flavours intact.

BLEND

- 80% Merlot
- 14% Cabernet franc
- 6% Cabernet Sauvignon

AGEING

- 80% new-barrels
- 20% one-year-old barrels