

### VINTAGE 2021

#### CLIMATE

The mild and rainy winter awakens the vines in a homogeneous way with an early ripening. A few plots of merlot in the lowest part of the hilltops of the estate are impacted by the frost during the month of April.

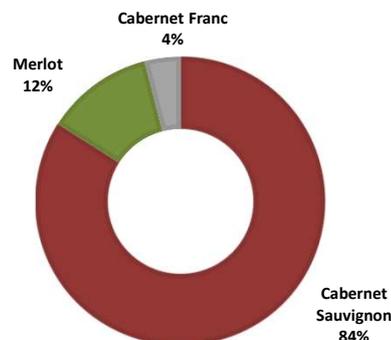
The spring was not sunny but rainy until the end of May. This imposes a slow pace of growth. At the beginning of June, the return of sunlight and the sudden spike in temperatures ensures the smooth flow of the flowering on almost the entire estate. Some merlots, the most sensitive ones are affected by "couleur".

Mid-june, from the fruitset, a capricious weather forecast punctuated by a number of rainy episodes will be installed until the end of the "veraison" at the beginning of August. It will be necessary to wait for the summer to be finally here with 4 weeks of magical weather which could permit to catch up with the delay of the ripeness.

The right ripeness of the plots only arrive the last week of September.

At the beginning of October, the cabernet sauvignon express at last their full potential, the freshness and tension remind us of historical great vintages.

#### BLENDING



Alcohol: 12,55 Total acidity: 3,35

#### PHENOLOGICAL STAGES

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
<b>Green tips</b>	4/1	4/5	4/1	4/5
<b>Beginning of flowering</b>	5/30	6/1	6/1	6/3
<b>Beginning of veraison</b>	7/20	7/22	7/23	7/31
<b>HARVEST DATES</b>	9/23-9/30	9/28-10/07	09/29-10/01	10/01-10/07

#### VINEYARD MANAGEMENT

Integrated Pest Control (mechanical work, organic fertilisation), Weather Station (phytosanitary protection), Prophylaxis (thinning out the leaves, removal of excess buds and shoots, green harvest). Heightening of the trellis. Manual harvesting, selection on a belt in the vineyard and double sorting at the harvest reception. 100% of the surface is managed according to the principles of Organic and Biodynamic Agriculture. The estate is in conversion to organic production since 2019

**AREA UNDER VINES:** 82 ha/203 acres

**SOIL:**

Garonne gravel from the first quaternary, settled more than 600 000 years ago

**AVERAGE DENSITY:**

10 000 à 8 500 vines per hectare

**VINESTOCKS:** 3 309 ; 101-14 Riparia

**AVERAGE AGE OF STOCKS:** 46 years old

**GRAPE VARIETIES:**

**Cabernet Sauvignon 61%**

**Merlot 29%**

**Cabernet Franc 7%**

**Petit Verdot 3%**

#### VINIFICATION

**Harvest reception**

Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...)

**Tanks**

100% wood (thermo-regulated tanks)

**Alcoholic fermentation**

Yeast addition | Fermentation temperatures: 24°C - 26°C | Daily tasting of each tank

**Maceration**

20 - 30 days at adapted temperatures | Work on the lees in the grape-pomace during the maceration period after fermentation

**Pressing**

3 vertical presses | Immediate transfer of the press wine into barrels | Tasting and selection of three press wines among the barrels

**Malolactic fermentation**

Together with the alcoholic fermentation by co-inoculation

**Ageing**

18 months in French, fine grain, oak barrels (95% new, the rest 1-2 years old)