

2015 VINTAGE

IN BRIEF 2015

Blend:

90% Merlot, 9% Cabernet Sauvignon, 1% Cabernet Franc

Alcohol:

14.3°

Production:

Approx. 4,400 cases

Yield:

37 hl/ha for the Grand Vin

Ageing:

65% new barrels
35% second fill barrels

Harvest dates:

Merlots

15, 17 and 18 September
Young Merlot vines

23, 24, 25 and 28 September
Merlots

28 September and 1 October
Very old Merlots

Cabernets

1 October



SPECIFIC FEATURES OF THE 2015 VINTAGE

- A **growing season of 110 days**, with flowering beginning on 26 May and harvesting on 15 September.
- A vintage benefiting from **very favourable climatic conditions** with plentiful sunshine and strong, constant water constraint (notably during the month of July).
- An **equally high quality** amongst the grape varieties and different parcels (from 13.6° for the Cabernets to 14.4° for the Merlots).
- **Shorter vatting duration** since the colour and tannins were released quickly. Very high IPT levels (up to 88 for certain tanks).
- **A vintage that can be classified as one of the best.** It possesses characteristics reminiscent of 2005, but with a more precise fruit flavour and greater freshness.

TASTING NOTES

“This vintage presents a beautiful appearance, a velvety texture and complex aromas of fruit (forest fruits, tangy raspberry) and spices (Malabar pepper, liquorice).

A finish which grows in intensity whilst remaining flavoursome.

A very distinguished wine whose softness is met with elegance and freshness.”



VINEYARD

Surface:

11.81 ha (10.55 ha. planted)

Average age of the vines:

42 years

Planting density:

6,600 to 7,200 vines per ha

Cultural methods particular to the property:

- Grass cover between rows on part of the vineyard
- Under-row ploughing
- Horse-drawn tilling on 35% of the vineyard
- Eco-friendly viticulture practices
- High leaf canopy (+175 cm)
- 2 prunings (7 July and 24 August)
- Leaf thinning on the side of the rising sun (from 22 to 26 June) and green harvesting
- Harvesting by parcel

Grape varieties:

90% Merlot

9% Cabernet Sauvignon

1% Cabernet Franc

Soil type:

Ancient gravel, deep clay



VINIFICATION

Underground winery:

Situated below ground-level for gravity flow.

Stainless steel tanks (30, 35, 40 and 66 hl/tank) installed in 2014.

Adjustable, thermally regulated tanks.

Cooling of the grape harvest with a milk tank, no use of dry ice, manual punching down.

Vatting:

21 days on average.



A vintage that can be classified as one of the best. It possesses characteristics reminiscent of 2005, but with a more precise fruit flavour and greater freshness.

65% new barrels
35% second fill barrels

AGEING

Use of OXOLINE system reduces the need for stirring.

Wood essentially of French origin, left to dry in the open air for at least 30 months, complemented by woods of German and Austrian origin.

5 barrels made from the wood of a 300-year old tree.