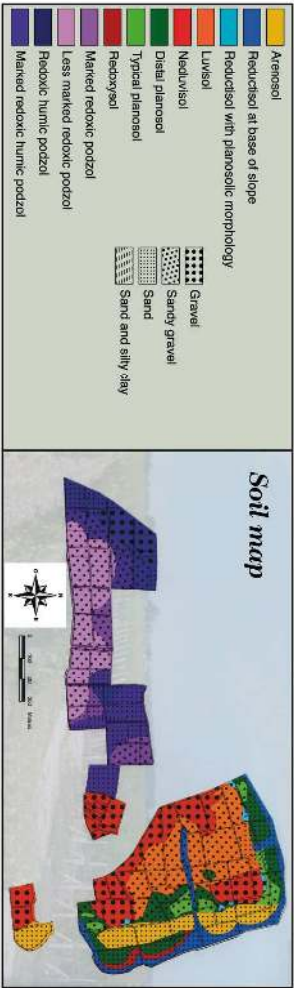
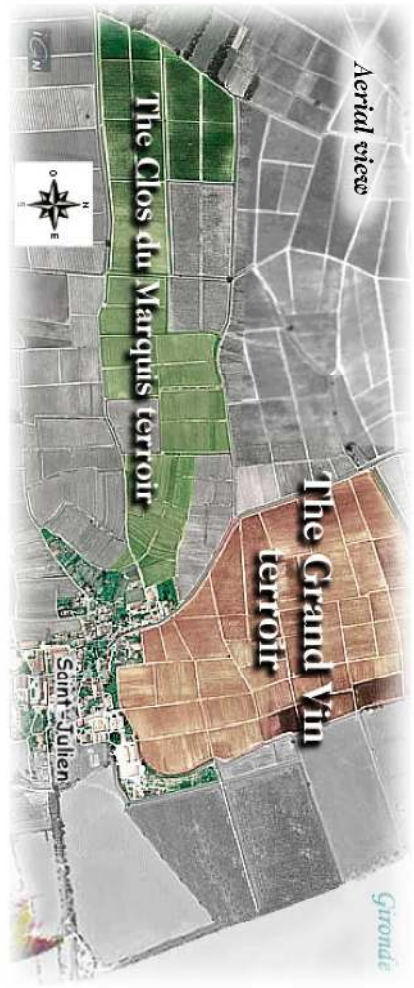
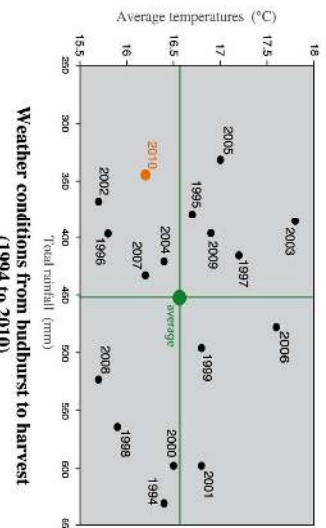
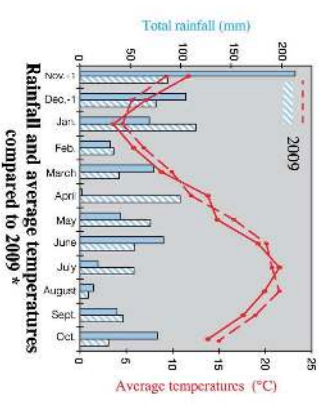


The two terroirs of the Leoville Las Cases vineyard



Clos du Marquis is produced with grapes grown on typical Saint-Julien terroirs with sandy-day and gravelly-clay soil, situated outside the Enclos of Leoville Las Cases and which were not originally part of the historic Leoville estate.

Weather conditions in 2010

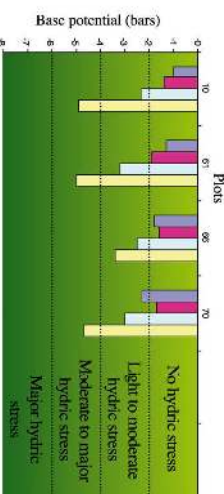


Weather conditions from budburst to harvest (1994 to 2010)

- Cool temperatures and unusually low rainfall, especially during the summer months.
- The early and progressive hydric stress, ensuring a very good quality potential.

If we compare the weather conditions to those of 2009, this vintage was cooler and drier at the beginning of the growth cycle, hotter and summer in July, and then offered cooler and drier conditions again during the ripening period (August and September).

Hydric stress in the Clos du Marquis terroir

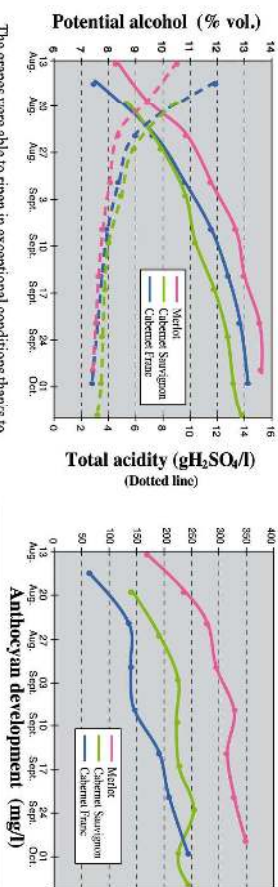


Phenological cycle of the vine in 2010

Event	Date
Budburst	25th March to 5th April
Flowering	25th May to 8th June
Mid-veraison	5th August to 10th August
Harvest (16 days)	28th September to 13th October

- The beginning of the growth cycle was slowed down by the cool May and June weather.
- Flowering marked by cool temperatures and a rainy period, causing flower shatter and berry shot, especially visible on some of the older plots of Merlot.
- A quick and even colour change thanks to nice sunny weather at the end of July and the beginning of August.
- A rather late harvest of beautifully healthy grapes.

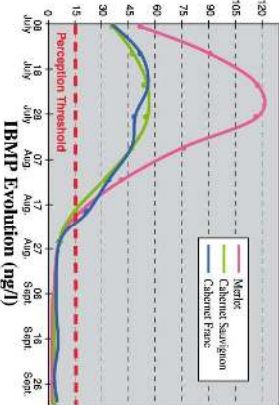
Ripening rates



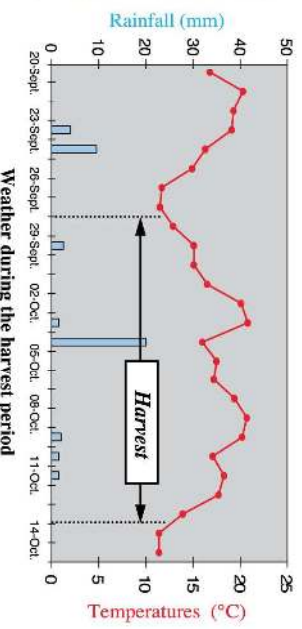
The grapes were able to ripen in exceptional conditions thanks to very sunny and dry weather in the months of August and September, offering a technological ripeness (sugar) equivalent to that of 2009, along with a higher concentration of phenolic components (tannins and anthocyanins), no doubt amplified by the small size of grapes recorded this year.

After the colour change, the cooler night temperatures than in 2009 allowed the grapes to conserve a good acidity and to gain a most advantageous aromatic freshness.

The vegetal aromas (IBMP) monitored soon disappeared below the level of perception thanks to the early vine cane barks (disbudding, de-leaving immediately after flowering).



Harvest



- Perfectly healthy crop, resulting from *integrated viticultural methods* (natural grass cover, vineyard maintenance, ...) and the very low risk of grey rot observed this year.
- The harvest took place in nice conditions, with evenly ripened berries for all our grape varieties.

Composition of the Clos du Marquis 2010

- Average yield for the vintage : 36.7 hl/ha
- Blend :



Cabernet Sauvignon

75%

Merlot

17%

Cabernet Franc

8%



Percentage of press wine : 7.1%

- Average analytical profile when barrelled :



Degree of alcohol (% vol.)	13.6
Sugar (g/l)	< 2
Total acidity (gH ₂ SO ₄ /l)	3.59
Volatile acidity (gH ₂ SO ₄ /l)	0.27
pH	3.63
IPT (polyphenolic potential)	66

- Proportion of new barrels :

37%



Quality of the 2010 vintage

Reasons :

- Very sunny and dry weather throughout the growth cycle, resulting in a quickly established and gradual hydric limitation.
- Carefully mastered yields and rigorous early vine care (disbudding, de-leafing, thinning out) guaranteeing an excellent phenolic and aromatic potential.



Domaines De



CLOS DU MARQUIS



SAINT-JULIEN

2010