



CLIMATE

Immediately after the harvest, the rain is falling heavily. It stops a little bit in December, but starts all over again in January. The winter is limited to a few rare cold and frosted days with abundant rains. The spring happens without specific climatic events.

June is suddenly very hot. The flowering likes that. July is canicular, the vine suffers. August gives it a respite. Its rains of the early month are perfect for the veraison. September is beautiful.

The harvest begins late. We escape to a couple of heavy storms. The merlot matures quietly. Temperatures are quite low and the nights, very cold. The cabernet sauvignon braves. Rains relaunch them but sudden warm nights and days worry. The atmosphere is concerned but the result is comforting.

BLENDING

Cabernet sauvignon: 50%,
Merlot: 42%, **Petit verdot:** 5%,
Cabernet franc: 3%.

TASTING NOTES

The wine is brilliant and limpid. The robe is an intense garnet. The wine is clear and right.

Before stirring: expressive nose of red and black berries.

After stirring: mulberry and raspberry aromas mixed to any greedy notes of a soft and melted ageing.

The mouth is voluminous and densely framed by a fine tannin.

The finale is very persistent and very mixed red fruits.

A wine which is typical from the cru.

Wait until 2020 for tasting with an ageing potential until 2045.

GRAPE HARVESTS

Merlot: from the 22nd to the 30th of september. **Cabernet sauvignon:** from the 30th of september to the 12th of october. **Petit verdot:** from the 2nd of october to the 3rd of october. **Cabernet franc:** from the 28th of september to the 6th of october.