



## CLIMATE

Winter is mild and dry. The early spring is very hot (30° sometimes), but still no rain. An icy current carried by a wind from north hits on April 27th. The frost impacts illogically coombs but also ridges .

The rest of the year takes place rather classically with some very hot days in august among many others, more moderated.

The spared grapes follow a classic calendar. The harvests begin in the middle of september but linger little. Cabernet is more numerous on arrival and show themselves magnificent.

## GRAPE HARVESTS

**Merlot:** from the 19<sup>th</sup> to the 30<sup>th</sup> of september. **Cabernet sauvignon:** from the 22<sup>th</sup> of sptember to the 4<sup>th</sup> of october. **Petit verdot:** from the 25<sup>th</sup> to the 28<sup>th</sup> of september **Cabernet franc:** from the 20<sup>th</sup> to the 23<sup>rd</sup> of october.

## BLENDING

**Cabernet sauvignon:** 50%,  
**Merlot:** 41%, **Petit verdot:** 6%,  
**Cabernet franc:** 3%.

## TASTING NOTES

Beautiful intense dark garnet robe. Bright and limpid wine.

**Before stirring:** brilliant fresh fruit.

**After stirring:** spicy notes calling back the curry with at this stage, notes of brioches and toast.

The attack is fresh and expressive. The structure is tightened with powerful but soft tannins at the same time, furnished by the beautiful Cabernet (Sauvignon and Franc) of that vintage.

That young wine presents a beautiful length and a lot of taste for a beautiful capacity of ageing.

Wait until 2025 for tasting with an ageing potentiel until 2045.