The characteristics of this vintage are derived from the remarkable weather conditions from

April to June: on 13 April, we recorded a temperature of 28 $^{\circ}\text{C}$ on our properties. This very

early summer weather prompted rapid, uniform flowering. The deep rooting of the vines and the water regulation provided by our clay soils were a blessing in these conditions of

severe drought. This year, more than ever, the restructuring work in our vineyards also

proved to be beneficial, allowing us to get through this dry period without difficulty. August

was more conventional with a mixture of fine weather and rain. These conditions allowed the vine to reach each stage of its growth at the right time. Vine growth stopped early and

abruptly.

The autumn sun provided the best possible conditions for ripening and allowed us to pick

the plots of Merlots individually, and wait for the Cabernets. The Cabernets, the result of

massal selection, were beautiful and showed unprecedented maturity and quality.

With grapes in such remarkably good health and a maturity of pips not seen since 2009

and 2010, we can safely say that we had great phenolic maturity. Again this year, we were

able to carry out a very gentle extraction thanks to La Dominique's new vat-room, with a maceration period of around 4 weeks. The first juices showed the Merlot to be soft with

a very fine tannic weave. The Cabernets delivered on their promise, displaying a lovely

crunchy character and a tension hitherto unseen.

Budding: 15 April

Flowering: 27 May

Ripening: 1 August

Merlots: from 18 to 30 September

Cabernets: from 1 to 7 October

23 ha



38 hl/ha	45 hl/ha
Merlots: 40 hl/ha Cabernets Francs: 30 hl/ha Cabernets Sauvignoss: 38 hl/ha	14°
Cabernets Sauvignons: 28 hl/ha	3.75
14°	
3.7	
55%	45%