

BY HAND
HARVEST

THE VINEYARD



PRODUCTION AREA

45
hectares

SOIL

DEEP GRAVELS
+
GRAVELS ON CLAY

AVERAGE AGE OF THE VINES

40
years

THE 1998 VINTAGE

GRAND CRU CLASSÉ EN 1855

THE HARVEST



Cabernet Sauvignon

37,5%



Merlot

61%



Cabernet Franc

1,5%

THE 1998 BLEND

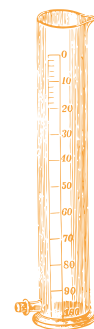


WINE MAKING

AT LEAST
12 MONTHS
IN BARRELS



STAINLESS STEEL
VATS
VATROOM



13% Vol.
ALCOHOL
LEVEL

3,22g/l
ACIDITY

TASTING NOTES IN 2015

This wine has an intense colour with an expressive, rich nose with notes of woodland flora, autumn leaves and dried rose petals. The attack is fine and fresh, slightly sweet with velvety tannins. The wine is powerful, with an excellent structure and tightness in the mouth. The finish is soft, subtle and balanced. This wine's tannins keep us enthralled until the end.

We would recommend opening the wine and decanting prior to tasting.

