

## THE VINEYARD



PRODUCTION AREA

**45**  
hectares

SOIL

**DEEP GRAVELS  
+  
GRAVELS ON CLAY**

AVERAGE AGE OF THE VINES

**40**  
years

## THE 2002 VINTAGE

GRAND CRU CLASSÉ EN 1855

### THE HARVEST

October 5<sup>th</sup> to 9<sup>th</sup>



**Cabernet Sauvignon**

**56,5%**

September 28<sup>th</sup> to October 2<sup>nd</sup>



**Merlot**

**40%**

October 4<sup>th</sup>



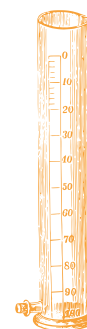
**Cabernet Franc**

**3,5%**

### THE 2002 BLEND



**STAINLESS STEEL  
VATS  
VATROOM**



**13% Vol.**  
ALCOHOL  
LEVEL

**3,68** pH

**3,15** g/l  
ACIDITY

### TASTING NOTES IN 2015

A complex nose with notes of nutmeg, cedar, spices and fresh wood. In the mouth, the wine is round with a wonderful texture, balanced structure and predominant mint and mocha notes. The finish is tight, a sign that the wine is still youthful and will be good to drink for years to come.

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

