



## THE VINEYARD



PRODUCTION AREA

**45**  
hectares

SOIL

**DEEP GRAVELS  
+  
GRAVELS ON CLAY**

AVERAGE AGE OF THE VINES

**40**  
years

## THE 2003 VINTAGE

GRAND CRU CLASSE EN 1855

### THE HARVEST

October 1<sup>st</sup> to 9<sup>th</sup>



Cabernet Sauvignon  
**53%**

September 13<sup>th</sup> to 21<sup>st</sup>



Merlot  
**45%**

October 10<sup>th</sup>



Cabernet Franc  
**2%**

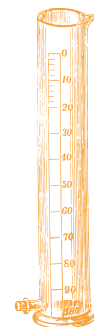
### THE 2003 BLEND



**WINE MAKING**  
AT LEAST  
12 MONTHS  
IN BARRELS



**STAINLESS STEEL VATS**  
VATROOM



**14% Vol.**  
ALCOHOL  
LEVEL

**3,45** pH

**3,68** g/l  
ACIDITY

### TASTING NOTES IN 2015

This was an exceptional year for St Estèphe which is reflected in this wine. The nose is of well-ripened red fruits, cherry liqueur and licorice. The wine is full-flavoured with very silky tannins that remain nevertheless powerful, and which bring a sensation of freshness and bite. These well-defined tannins result in a long, silky, round and fresh finish. Despite the 2003 heatwave, the wine displays a pleasant freshness.

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

