

BY HAND
HARVEST

THE VINEYARD



PRODUCTION
AREA

45
hectares

SOIL

DEEP GRAVELS
+
GRAVELS ON CLAY

AVERAGE AGE OF
THE VINES

40
years

THE 2004 VINTAGE

GRAND CRU CLASSÉ EN 1855

THE HARVEST

September 22th
to October 1st



Cabernet
Sauvignon
46%

September 16th
to 30th



Merlot
51%

October 4th

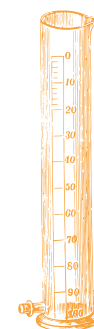


Cabernet
Franc
3%

THE 2004 BLEND



STAINLESS STEEL
VATS
VATROOM



13% Vol.
ALCOHOL
LEVEL

3,65 pH

3,48 g/l
ACIDITY

TASTING NOTES IN 2015

A highly aromatic nose with a pleasing touch of acidity, expressing above all our wonderful merlot. In the mouth the wine is balanced, with an excellent freshness and powerful tannins. The aromatic palette is built around notes of cedar, hazelnut and nutmeg. The dense and powerful finish highlights the essential character of this wine, which is both fresh and tannic.

