

THE VINEYARD



PRODUCTION AREA

45
hectares

SOIL

**DEEP GRAVELS
+
GRAVELS ON CLAY**

AVERAGE AGE OF THE VINES

40
years

THE 2006 VINTAGE

GRAND CRU CLASSÉ EN 1855

THE HARVEST

September 20th to 23rd

September 25th to 30th

September 27th

September 29th

Cabernet Sauvignon

40%

Merlot

53%

Cabernet Franc

5%

Petit Verdot

2%

THE 2006 BLEND

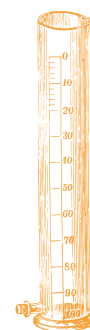


WINE MAKING

AT LEAST
12 MONTHS
IN BARRELS



STAINLESS STEEL VATS
VATROOM



13% Vol.
ALCOHOL
LEVEL

3,56 pH

3,38 g/l
ACIDITY

TASTING NOTES IN 2015

Tasting the 2006 vintage, we find the nose pleasing, open, fruity, and oaky with notes of fresh pepper. The wine is pleasant and elegant in the mouth, with a subtle attack despite the boldness and power of the mid-palate and finish. The aromas are fruity, smoky and salty. This is a well-made and nicely structured wine.

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

