

BY HAND
HARVEST

THE VINEYARD



PRODUCTION
AREA

40
hectares

SOIL

DEEP GRAVELS
+
GRAVELS ON CLAY

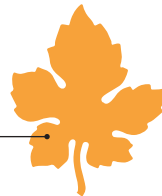
AVERAGE AGE OF
THE VINES

40
years

THE 2005 VINTAGE

THE HARVEST

September 27th
October 1st



Cabernet
Sauvignon

60%



Merlot

40%

September 19th to 23rd

THE 2005 BLEND

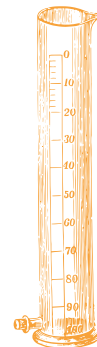


WINE
MAKING

12 MONTHS
IN BARRELS



STAINLESS STEEL
VATS
VATROOM



13,5% Vol.
ALCOHOL
LEVEL

3,58 pH

3,54 g/l
ACIDITY

TASTING NOTES IN 2015

On the nose we find oak and fruit, with notes of licorice and superb intensity. The attack affirms this balance, and the wine opens up further in the mid-palette. The finish offers a touch of freshness and acidity.

Please note that it is not necessary to decant prior to tasting.

