

BY HAND
HARVEST

THE VINEYARD



PRODUCTION
AREA

40
hectares

SOIL

DEEP GRAVELS
+
GRAVELS ON CLAY

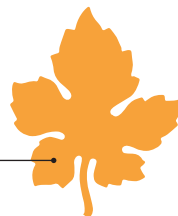
AVERAGE AGE OF
THE VINES

40
years

THE 2006 VINTAGE

THE HARVEST

September 25th to 30th



Cabernet
Sauvignon

70%

September 20th to 23rd



Merlot

30%

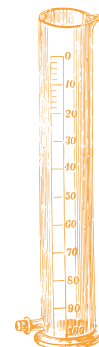
THE 2006 BLEND



WINE
MAKING
12 MONTHS
IN BARRELS



STAINLESS STEEL
VATS
VATROOM



13% Vol.
ALCOHOL
LEVEL

3,54 pH

3,53 g/l
ACIDITY

TASTING NOTES IN 2015

On the nose, this vintage is delicate and light. The attack and the body of this wine are elegant and highly feminine. In the mouth, there is freshness and suppleness with a long, pleasing finish.

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

