

## THE VINEYARD



PRODUCTION  
AREA

**40**  
hectares

SOIL

DEEP GRAVELS  
+  
GRAVELS ON CLAY

AVERAGE AGE OF  
THE VINES

**40**  
years

## THE 2007 VINTAGE

### THE HARVEST

September 28<sup>th</sup>  
to October 5<sup>th</sup>



Cabernet  
Sauvignon



Merlot

September 24<sup>th</sup> to 27<sup>th</sup>

**50%**

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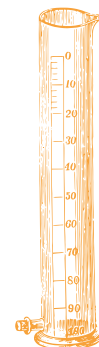
### THE 2007 BLEND



WINE  
MAKING  
12 MONTHS  
IN BARRELS



STAINLESS STEEL  
VATS  
VATROOM



**13% Vol.**  
ALCOHOL  
LEVEL

**3,51** pH

**3,27** g/l  
ACIDITY

## TASTING NOTES IN 2015

The nose is precise, oaky, with notes of cedar. In the mouth, the wine is fruity, tight and fresh. The tannins are pleasant and soft. Our 2007 vintage will perfectly complement grilled meats and stews.

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

