



## THE VINEYARD



PRODUCTION AREA: **45** hectares

SOIL: **DEEP GRAVELS + GRAVELS ON CLAY**

AVERAGE AGE OF THE VINES: **40** years

## THE 2002 VINTAGE

GRAND CRU CLASSÉ EN 1855

### THE HARVEST

October 5<sup>th</sup> to 9<sup>th</sup>: Cabernet Sauvignon **56,5%**

September 28<sup>th</sup> to October 2<sup>nd</sup>: Merlot **40%**

October 4<sup>th</sup>: Cabernet Franc **3,5%**

### THE 2002 BLEND

**WINE MAKING**  
16-18 MONTHS

**50%** IN NEW BARREL

FRENCH OAK

STAINLESS STEEL VATS  
VATROOM

**13% VOL.** ALCOHOL LEVEL

**3,68** pH

**3,15** g/l ACIDITY

### TASTING NOTES IN 2015

A complex nose with notes of nutmeg, cedar, spices and fresh wood. In the mouth, the wine is round with a wonderful texture, balanced structure and predominant mint and mocha notes. The finish is tight, a sign that the wine is still youthful and will be good to drink for years to come.

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

