

THE VINEYARD



PRODUCTION AREA

45
hectares

SOIL

DEEP GRAVELS
+
GRAVELS ON CLAY

AVERAGE AGE OF THE VINES

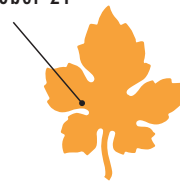
40
years

THE 2003 VINTAGE

GRAND CRU CLASSE EN 1855

THE HARVEST

September 13th
to October 21st



Cabernet
Sauvignon

53%

October 1st to 9th



Merlot

45%

October 10th



Cabernet
Franc

2%

THE 2003 BLEND



WINE
MAKING

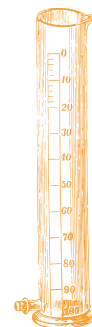
16-18
MONTHS

50%
IN NEW
BARREL

FRENCH
OAK



STAINLESS STEEL
VATS
VATROOM



14% Vol.
ALCOHOL
LEVEL

3,45 pH

3,68 g/l
ACIDITY

TASTING NOTES IN 2015

This was an exceptional year for St Estèphe which is reflected in this wine. The nose is of well-ripened red fruits, cherry liqueur and licorice. The wine is full-flavoured with very silky tannins that remain nevertheless powerful, and which bring a sensation of freshness and bite. These well-defined tannins result in a long, silky, round and fresh finish. Despite the 2003 heatwave, the wine displays a pleasant freshness.

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

