

BY HAND  
HARVEST

## THE VINEYARD



PRODUCTION AREA

45  
hectares

SOIL

DEEP GRAVELS  
+  
GRAVELS ON CLAY

AVERAGE AGE OF THE VINES

40  
years

## THE 2004 VINTAGE

GRAND CRU CLASSÉ EN 1855

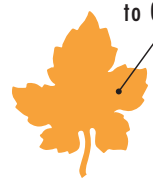
### THE HARVEST

October 5<sup>th</sup> to 9<sup>th</sup>



Cabernet Sauvignon  
46%

September 28<sup>th</sup>  
to October 8<sup>th</sup>

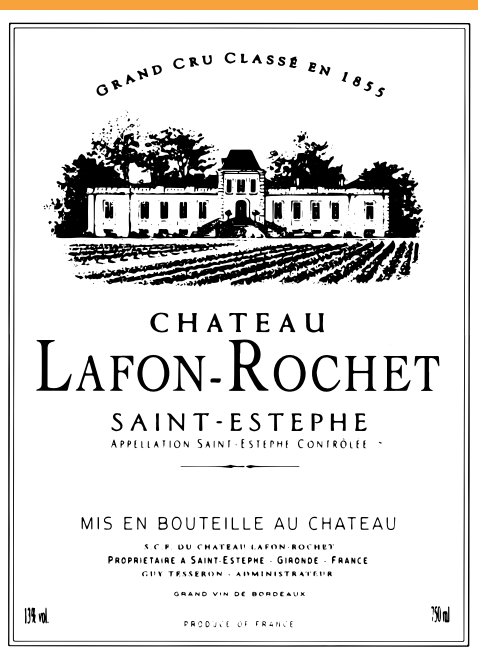


Merlot  
51%

October 4<sup>th</sup>



Cabernet Franc  
3%



### THE 2004 BLEND



WINE MAKING

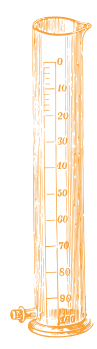
16-18  
MONTHS

50%  
IN NEW  
BARREL

FRENCH  
OAK



STAINLESS STEEL  
VATS  
VATROOM



13% Vol.  
ALCOHOL  
LEVEL

3,65 pH

3,48 g/l  
ACIDITY

### TASTING NOTES IN 2015

A highly aromatic nose with a pleasing touch of acidity, expressing above all our wonderful merlot. In the mouth the wine is balanced, with an excellent freshness and powerful tannins. The aromatic palette is built around notes of cedar, hazelnut and nutmeg. The dense and powerful finish highlights the essential character of this wine, which is both fresh and tannic.

