

THE VINEYARD



PRODUCTION AREA
45
hectares

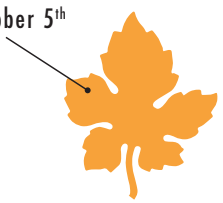
SOIL
DEEP GRAVELS + GRAVELS ON CLAY

AVERAGE AGE OF THE VINES
40
years

THE 2007 VINTAGE

GRAND CRU CLASSÉ EN 1855

September 13th to October 5th



Cabernet Sauvignon
61%

THE HARVEST
September 24th to 27th



Merlot
31%

September 28th



Cabernet Franc
4%

October 12th



Petit Verdot
4%

THE 2007 BLEND



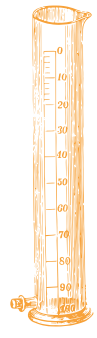
50%
IN NEW BARREL

WINE MAKING
16-18
MONTHS

FRENCH OAK



STAINLESS STEEL VATS
VATROOM



13% Vol.
ALCOHOL LEVEL
3,63 pH
3,17 g/l
ACIDITY

TASTING NOTES IN 2015

A balanced, fresh and precise nose. Notes of spices and white pepper in the mouth, with excellent length and velvety tannins that coat the palate. Overall, a surprising vintage, offering a wine that is generous and ready to be drunk and shared now.

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

