

THE VINEYARD



PRODUCTION AREA

40
hectares

SOIL

DEEP GRAVELS
+
GRAVELS ON CLAY

AVERAGE AGE OF THE VINES

40
years

THE 2008 VINTAGE

GRAND CRU CLASSÉ EN 1855

THE HARVEST

September 13th
to October 21st

October 1st to 9th

October 10th

October 16th



Cabernet
Sauvignon

59%



Merlot

31%



Cabernet
Franc

4%



Petit
Verdot

6%

THE 2008 BLEND



WINE
MAKING

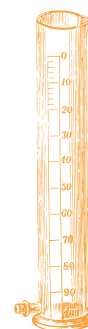
16-18
MONTHS

50%
IN NEW
BARREL

FRENCH
OAK



STAINLESS STEEL
VATS
VATROOM



13% Vol.
ALCOHOL
LEVEL

3,58 pH

3,47 g/l
ACIDITY

TASTING NOTES IN 2015

Our 2008 vintage possesses a complex and highly perfumed nose of red fruits, ripe vineyard peaches and spicy notes (black pepper and nutmeg). The structure is balanced and elegant throughout. The tannins are fine, with a finish that mirrors the initial fragrant fruit nose.

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

