



THE VINEYARD



PRODUCTION AREA

40
hectares

SOIL

DEEP GRAVELS
+
GRAVELS ON CLAY

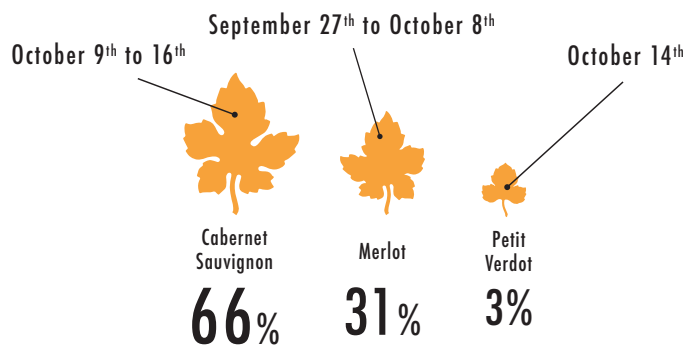
AVERAGE AGE OF THE VINES

36
years

THE 2010 VINTAGE

GRAND CRU CLASSÉ EN 1855

THE HARVEST



THE 2010 BLEND



WINE MAKING

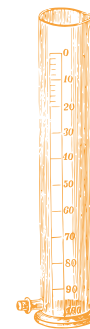
16-18
MONTHS

50%
IN NEW
BARREL

FRENCH
OAK



STAINLESS STEEL
VATS
VATROOM



14% Vol.
ALCOHOL
LEVEL

3,62 pH

3,25 g/l
ACIDITY

TASTING NOTES IN 2015

A wine with a charming nose that is fresh and even more intense than that of our 2010 vintage. We love its roundness and finesse. While maintaining all the classic characteristics of St Estèphe, there is a fine balance between alcohol, acidity and rich tannins. This vintage offers immense pleasure, with very good ageing potential .

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

