

THE VINEYARD



PRODUCTION AREA

40
hectares

SOIL

DEEP GRAVELS
+
GRAVELS ON CLAY

AVERAGE AGE OF THE VINES

40
years

THE 2007 VINTAGE

THE HARVEST

September 28th
to October 5th



Cabernet
Sauvignon

40%



Merlot

60%

September 24th to 27th

THE 2007 BLEND



WINE
MAKING

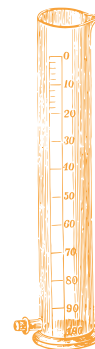
16-17
MONTHS

FRENCH
OAK

IN BARREL
OF ONE WINE



STAINLESS STEEL
VATS
VATROOM



13% Vol.
ALCOHOL
LEVEL

3,51 pH

3,27 g/l
ACIDITY

TASTING NOTES IN 2015

The nose is precise, oaky, with notes of cedar. In the mouth, the wine is fruity, tight and fresh. The tannins are pleasant and soft. Our 2007 vintage will perfectly complement grilled meats and stews.

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

