



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

THE HARVEST

October 1st to 5th



Cabernet Sauvignon
61%

September 24th to 27th



Merlot
31%

September 28th



Cabernet Franc
4%

October 12th



Petit Verdot
4%

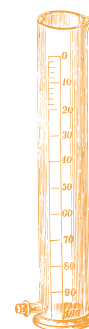
THE 2007 BLEND



WINE MAKING
AT LEAST
12 MONTHS
IN BARRELS



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.

