



## THE VINEYARD

BY HAND  
HARVEST



PRODUCTION  
AREA

**40**  
hectares

SOIL

DEEP GRAVELS  
+  
GRAVELS ON CLAY

AVERAGE AGE OF  
THE VINES

**30**  
years

## THE 2017 VINTAGE

GRAND CRU CLASSÉ EN 1855

### THE HARVEST

September 25<sup>th</sup> to  
October 4<sup>th</sup>, 2017

September 15<sup>th</sup> to  
26<sup>th</sup>, 2017

September 27<sup>th</sup>, 2017



Cabernet  
Sauvignon

**68%**



Merlot

**24%**



Cabernet  
Franc

**3%**



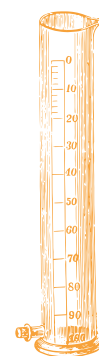
Petit  
Verdot

**5%**

### THE 2017 BLEND



CONCRETE  
+  
STAINLESS STEEL  
VATS  
VATROOM



**13% VOL.**  
ALCOHOL  
LEVEL

**3,7** pH

**3,40** g/l  
ACIDITY

### TASTING NOTES IN 2021

The nose is fine, toasted, with liquorice and lets appear cherry notes, slightly peppery, after agitation. The attack is fleshy and smoothy with silky tannins. Well-balanced in the mouth with tanga notes.

The finale brings sweetness and freshness while finding the liquorice notes back.

