

CLIMATE

Along with heavy rainfall, winter 2001 was relatively warm, which triggered a precocious start of the vine activity. April was rainy like the previous months, and saw very low temperatures on short periods of time. Then after a dry period in may and june, the return of rainfall during the first twenty days of july, which were fresh as well. August was hot and fairly rainy. The beginning of maturation was relativeley slow to get under way, due to an alternation between rain and heat.

The average temperature in september were lower than expected with heavy rainfall. The maturation process ended with a long, fresh and very fairly wet period. These climatic conditions were perfect for getting grapes that would lead to the elaboration of complex, elegant wines, with a strong fruit presence.

GRAPE HARVESTS

Merlot: 2nd au 8th october

Cabernet sauvignon & petit verdot: 9th - 16th october

9 JUNE 2012 TASTING:

Bright and deep red, unclouded.

Nose of undergrowth, hot stones, peppermint.

Neat and straightforward attack.

Flavours of crunchy red fruits, a hint of flinty notes and cocoa powder.

Balanced and lively structure, power and fine-grained tannins.

Persistent final - may now be drunk.

