



CLIMATE

The remembrance of a high-quality vintage year will linger on when thinking back of 2005, a year during which the climate, from winter to autumn, was exceptionally dry regarding the Bordeaux standards. The end of spring and the following summer were hot, with plenty of sunshine but no heatwave.

In august, the temperatures amplitude between day and night has rushed the ripeness without rising the alcoholic degrees. These factors set the balance very high between sweetness and acidity. In september, the progressive abatement of summer temperatures establishes this balance while rendering the grape harvests precocious and comfortable.

GRAPE HARVESTS

Merlot : 19th - 30th september

Cabernet Sauvignon & Petit Verdot : 5th - 15th october

9 JUNE 2012 TASTING:

Dark and dense ruby, bright and unclouded.

Dense nose of red fruits (cherry, blackcurrant) over a base of mint freshness. Subtle oaky notes.

Straightforward and lively attack!

Flavours of cherry and cocoa beans.

Smooth palate, mellower tannins, fine grain.

Balance and power.

Great persistence - to be kept.