



CLIMATE

Winter and the beginning of the spring are rainy. May and June are scorching and very dry. The plant doubles its strength. The flower goes well thanks to the dry weathers. July is conveniently the coolest for 30 years. In August, the month is divided between beautiful and dark weather.

The abundance of humidity and the hot season give to the concern, threatening with the rot. Wind and sun inaugurate the harvests. The tension eases off. The maturity is going on with the rot, the grapes are cleaned up of some contaminated bunch and tannins will go up for the end in sight moving towards the quality.

JANUARY 10TH 2014 TASTING NOTES

The color is composed of a dark and brilliant red.

The nose: a light vanilla and wooden touch is underlined by aromas of plum, fresh mint and black minty pepper with also a pinch of blackcurrant during the agitation.

The attack is sharp and clear.

The fine grain makes a silky thread. A light fat produces the scale and the sweetness.

Some liquorice touches are born and finale persists for a long time.

BLENDING

Cabernet sauvignon : 50%, **Merlot** : 40%, **Petit verdot** : 7%, **Cabernet franc** : 3%.

GRAPPE HARVESTS

Merlot: September 10th to 20th

Cabernet sauvignon: September 18th to 28th

Cabernet franc: September 21st

Petit verdot: September 22nd