

## CLIMATE

Winter is very wet and spring will be even wetter. Sub-soils are rebuilding their reduced water stock of the last few years. The plant grows fast after winter and work is done very quickly. Then it dallies during April, May and June. There is a delay, July, in turn, is wet and it may trigger cryptogamic diseases, but fortunately the delay has shortened.

August is beautiful and warm and it regulates the situation. A nice dry weather carries on until September. At last, the homogeneity of the wine grape takes place. But the phenological time-lag is there and we must now be patient, worried as we become due to a series of warm nights and wet days. All risk is taken to ensure optimum maturity. Rot is spared and we end up quite serene on the whole.

## TASTING NOTES

Color: dark red, brillant and limpid.

Primaries aromas very net of red fruits (black cherry and black current)

**In mouth:** cocoa touch, with, of course, a present tanin at that stage, but a suave one.

Finely wooded on a light heating.

Persitant and flavoured final.

## BLENDING

Cabernet sauvignon: 45%

Merlot: 50% Petit verdot: 5%

**GRAPE HARVESTS** 

**Merlot :** from the  $8^{th}$  to the  $15^{th}$  of

october 2012.

Cabernet sauvignon: from the 12<sup>th</sup>

to 19th of october 2012.

Petit verdot: from the 11th to 16th of

october 2012.