



## CLIMATE

We did not have a winter. Too gentle and too wet. During six months, it falls more rain at the time than one year average. An unexpected and sudden short shiny space of time allows a homogenous flowering.

The summer is hot and sometimes too hot until september. We are surprised to hope a couple of rain drop. It happens beginning of september. The plant ceases to protect itself from this exhausting heat for taking again the way to the maturation. The young vines are reanimated, the old ones stay hieratic in front of a such undecision.

The harvest are tardy and the beautiful weather makes them happen serenely. The cabernet sauvignon adores that: the mark of the great medocan vintages.

## BLENDED

**Cabernet sauvignon:** 50%,  
**Merlot:** 42%, **Petit verdot:** 6%,  
**Cabernet franc:** 2%.

## TASTING NOTES

Deep garnet

The wine is limpid and shiny.

**Before stirring:** The nose offers fragrances of black cherries and fresh red roses.

**After stirring:** rose Pepper and mulberry.

The attack is ample and vivid.

The mouth is voluminous on a satin, tight and fine frame.

The finale is persistent with liquoriced and cocoa powder notes.

Wait until 2022 for tasting with an ageing potential until 2045

## GRAPE HARVESTS

**Merlot:** from the 3<sup>rd</sup> to the 14<sup>th</sup> of october. **Cabernet sauvignon:** from the 14<sup>th</sup> to the 24<sup>th</sup> of october. **Petit verdot:** from the 15<sup>th</sup> to the 21<sup>st</sup> of october. **Cabernet franc:** from the 12<sup>th</sup> to the 14<sup>th</sup> of october.