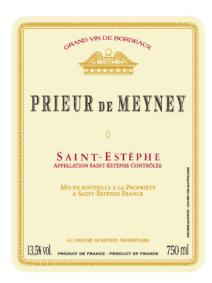








Vintage 2010



Appellation

Saint-Estèphe

Terroirs

Garonne Gravels, clay-limestone.

Surface of the vineyard

51 ha

Planting density

7 600 Vines / ha

Average Age of the vines

37 years

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.

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Climatic Conditions

Flowering of merlot was somewhat handicapped by cool, humid weather in June, which considerably reduced the yields from this variety. Otherwise 2010 fulfilled all the conditions for a great vintage, allowing to produce perfectly ripe grapes for every plot.

Ripening phases

Flowering: Merlot 3rd June, Cabernet Sauvignon 10th June, Petit Verdot 13th June Véraison: Merlot 9th August, Cabernet Sauvignon 12th August, Petit Verdot 16th August

Harvest

Merlot: 27th - 30th September Cabernet Sauvignon: 8th - 20th October Petit Verdot - début : 12th - 16th October

Yields

38,34 hl / ha

Winemaking

Following hand-picking and selection of the grapes on the vines, they are de-stalked and carefully sorted once more. Fermentation is carried out in temperature controlled stainless-steel or concrete tanks. After blending, the wine is aged 16 months in French oak barrels, 10% to 15% of which are new.

Production

100 000 bottles

The blend

66% Cabernet Sauvignon 34% Merlot

Tasting notes

Deep ruby colour still displaying purple tinges, this lovely Saint-Estèphe shows, after aeration, notes of black berries, liquorice, bread and sweet spices. The palate reveals structure, fruit, freshness and perfect balance.



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