

## 2015 VINTAGE

### IN BRIEF 2015

#### Blend:

90% Merlot, 9% Cabernet Sauvignon, 1% Cabernet Franc

#### Alcohol:

14.3°

#### Production:

Approx. 4,400 cases

#### Yield:

37 hl/ha for the Grand Vin

#### Ageing:

65% new barrels  
35% second fill barrels

#### Harvest dates:

##### Merlots

15, 17 and 18 September  
*Young Merlot vines*

23, 24, 25 and 28 September  
*Merlots*

28 September and 1 October  
*Very old Merlots*

##### Cabernets

1 October



### SPECIFIC FEATURES OF THE 2015 VINTAGE

- A **growing season of 110 days**, with flowering beginning on 26 May and harvesting on 15 September.
- A vintage benefiting from **very favourable climatic conditions** with plentiful sunshine and strong, constant water constraint (notably during the month of July).
- An **equally high quality** amongst the grape varieties and different parcels (from 13.6° for the Cabernets to 14.4° for the Merlots).
- **Shorter vatting duration** since the colour and tannins were released quickly. Very high IPT levels (up to 88 for certain tanks).
- **A vintage that can be classified as one of the best.** It possesses characteristics reminiscent of 2005, but with a more precise fruit flavour and greater freshness.

### TASTING NOTES

“This vintage presents a beautiful appearance, a velvety texture and complex aromas of fruit (forest fruits, tangy raspberry) and spices (Malabar pepper, liquorice).

A finish which grows in intensity whilst remaining flavoursome.

A very distinguished wine whose softness is met with elegance and freshness.”



## VINEYARD

---

### Surface:

11.81 ha (10.55 ha. planted)

### Average age of the vines:

42 years

### Planting density:

6,600 to 7,200 vines per ha

### Cultural methods particular to the property:

- Grass cover between rows on part of the vineyard
- Under-row ploughing
- Horse-drawn tilling on 35% of the vineyard
- Eco-friendly viticulture practices
- High leaf canopy (+175 cm)
- 2 prunings (7 July and 24 August)
- Leaf thinning on the side of the rising sun (from 22 to 26 June) and green harvesting
- Harvesting by parcel

### Grape varieties:

90% Merlot

9% Cabernet Sauvignon

1% Cabernet Franc

### Soil type:

Ancient gravel, deep clay



## VINIFICATION

---

### Underground winery:

Situated below ground-level for gravity flow.

Stainless steel tanks (30, 35, 40 and 66 hl/tank) installed in 2014.

Adjustable, thermally regulated tanks.

Cooling of the grape harvest with a milk tank, no use of dry ice, manual punching down.

### Vatting:

21 days on average.



**A vintage that can be classified as one of the best.** It possesses characteristics reminiscent of 2005, but with a more precise fruit flavour and greater freshness.

**65% new barrels**  
**35% second fill barrels**

## AGEING

---

Use of OXOLINE system reduces the need for stirring.

Wood essentially of French origin, left to dry in the open air for at least 30 months, complemented by woods of German and Austrian origin.

5 barrels made from the wood of a 300-year old tree.