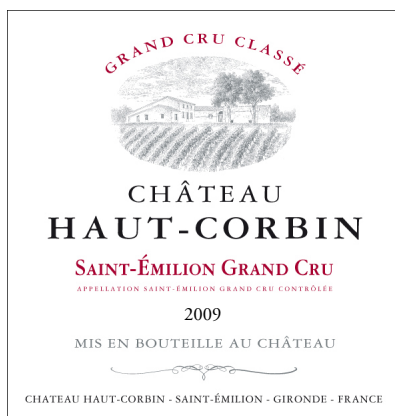


**TASTING  
NOTES  
2009**

An already developed bouquet of spice and cinnamon; a deep, black color; and a well-defined, almost severe first impression in the mouth make this fine wine stunningly powerful.

Its structure is close to massive, yet holds back enough to suggest that it will settle down with at least three more years of aging. Possessing the character of a great vintage in every respect, this is a wine with a future which shows great promise, complexity, and length.



**VINEYARD**

6 ha under production  
Sandy-clayey soils  
65 % Merlot - 20 % Cabernet Sauvignon - 15 % Cabernet Franc  
Average age of vines : 45 years  
Vine density : 5000 plants per hectare

**CULTURE AND HARVEST**

Pruning : Médoc double Guyot  
Deleafing: face to face after flowering (berry set)  
Grape thinning is done when the grapes are filling out  
Green harvest occurs after changing of color (veraison)  
Handpicked harvest with selective sorting in the vineyard

**VINIFICATION AND AGEING**

Total destemming  
The grapes are hand-sorted before crushing  
Fermentation: 6-8 days at 26 -28°C  
Maceration: 28 -30 days  
Ageing for 12 months in french oak barrels(medium toast) which 55% are new  
An ultra light fining is done but no filtration occurs prior to bottling

**ASSEMBLAGE**

65 % Merlot - 20 % cabernet Sauvignon - 15 % Cabernet Franc

**PRODUCTION**

36 000 bottles

**OWNER**

Groupe SMABTP

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