



*“Here's a great Médoc wine that unanimously acclaimed. Its magnificent, intense, deep carmine hue, almost black. The nose reveals a complex and varied bouquet. The palate is powerful, rich and suave. Its aromas develop within a silky structure, extending in a savory, persistent finish.  
An exceptional wine.”*

*Tasting comments by the Œnologues de France - Vinalies Internationales 2024*

## • VINEYARD & CULTURE

**Area:**25 hectares

**Terroir:**clay-limestone and gravel

**Encépagement:**merlot & cabernet sauvignon

**Average age of the vines:**35 years

**Pruning of the vine:**double guyot

**Leaf thinning:**mechanical

**System of vine cultivation:**herbing in the rows since 1995

**Environmental certification:**HVE level 3

## • VINIFICATION & AGEING

**Harvest:**mechanical with sorting optimization

**Sorting of the grape harvest:**ginner-sorter “Opti-Grape”

**Fermentation:**cold pre-maceration for 3 days

**Vinification:** traditional, thermoregulated with separate grape varieties over a period of 28 days

**Pressing:**vertical press

**Ageing:**12 months in oak barrels,medium intensity

**Alcohol content:**14,5 % Vol.

## • BLENDING

**Merlot:**55 %

**Cabernet Sauvignon:**45 %

## • CONSULTANT ŒNOLOGISTS

Antoine MEDEVILLE & Thomas MARQUANT

## • TASTING NOTES & MEDALS

Vinous-Neal Martin 89-91/100

James Suckling 90-91/100

Alexandre Ma 90-92/100



- Grand Gold Medal 96 pts Concours des Œnologues de France Vinalies Internationales 2024
- Gold Medals Concours Agricole Paris et Concours International de Lyon 2024