



APPELLATION : SAINT ÉMILION GRAND CRU



- **Vintage** : 2015
  - **Area** : 7.30 ha
  - **Soil** : Old sand over clay (1.80 ha)  
Limestone and clay on hills and plateau (5.50 ha)
  - **Grape varieties** : 90 % Merlot  
10 % Carbernet Franc
  - **Average age of vines** : 40 years old
  - **Average density** : 7 500 vines/hectare
  - **Yield** : 19 HL/HA
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- **Cultivation** : Tradional plowing with no use of weed-killers ; pruning and suckering ; selection of bunches after flowering ; and removal of leaves from june to august.
  - **Harvest** : Sorted by foot before the harvest, the grapes are picked in small 10 kg crates, stalked and sorted and, and they are not trampled.
  - **Winemarking process** : The harvesting is done using small crates, and the grapes are sorted among the vines and in the winery, and the poured by gravity into wooden vats from 10 hectoliters to 30 hectoliters. Extraction is performed by punching down. The wine is then transferred into oak barrels along with its less, where it completes the malolactic fermentation process.
  - **Ageing** : After malolactic fermentation, the wine is aged in barrels on less for 14 to 16 months.
  - **Accord mets et vin** : An excellent accompaniment to red meat, game or mature cheese
  - **Harvest** : The harvest took place from September 29 to October 9.
  - **Consultant winemaker** : Stéphane Derenoncourt
  - **Tasting notes** : Le Figaro 17, James Suckling 93-94, Wine Spectator 89-92, Tim Atkin 91, Jancis Robinson 16,5, Robert Parker 90-92