



## PRESENTATION

In the Médoc, upon the plateau of Arcins, between Margaux and Moulis, lying upon one of the finest Gunzian gravel hillcrests on the banks of the Gironde estuary, a place which has firmly established the renown of neighbouring estates, Châteaux Chasse Spleen and Poujeaux, we chose to conscientiously breathe new life into an exceptional wine and an outstanding terroir.

## THAT VINTAGE

A year with very wet weather, including at the time of flowering with poor fruit set and uneven ripening. Very strong pressure from botrytis, especially for the Merlots, with a large gap between the dates of picking at the different properties. Overall, the acidity is higher and the sugar and anthocyanin levels close to those of 2008.

**HARVEST START DATE:** 3<sup>th</sup> october

## VINEYARD

- 5 hectares of vines
- **Soil** : a deep layer of Quaternary Gunzian gravel on the Arcins plateau, near the Gironde estuary, which moderates weather conditions here
- **Planting density** : 10 000 vines per hectare.
- **Average age** of vines: 40 years old.

## GRAPE VARIETALS

- 70% Cabernet Sauvignon
- 20% Merlot
- 10% de Petit Verdot

## FINAL BLEND

- 63% Cabernet Sauvignon
- 27% Merlot
- 10% de Petit Verdot

## VINIFICATION :

100% manual harvest with sorting on the vine and two sortings before destemming on harvest conveyor.

100% new barrel ageing for 16 to 18 months.

## MEDALS AND AWARDS:

Wine Enthusiast : 90/100

Bronze Medal : Decanter Word Wine Award (2016)

Bronze Medal : Challenge International du Vin (2016)

TASTED 100% BLIND : 89/100 by the Best Sommelier of the World, Andreas Larsson

Jean Marc Quarin : 15/20

Coup de Coeur Bettane & Desseaveu : 15/20

## TASTING NOTES:

Garnet colour of good intensity, good clarity with some slight indications of development towards a more ruby hue. Still closed on the nose but starting to show some spicy notes (turmeric, vanilla, cinnamon). Full, fresh and round on the palate with tannins of very great finesse still to be integrated and finishing with nice smoked, grilled notes.

To be decanted 2 hours before tasting.

Enjoy from now until 2022-2025