



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 :

After a rather mild and wet winter, we saw the start of bud burst at the end of March / beginning of April and total bud burst by 10 April, or about 7 to 10 days earlier than in 2013 and essentially the same date as in 2012.

May, June, July and August were unusually wet and cool, causing the vineyard to move from normal development compared with the ten-year average to a 10- to 12-day delay in the cycle by the end of August. Then came the month of September, with its Indian summer, higher temperatures than in August, extremely low rainfall and an East wind allowing the grapes to become more concentrated. In the space of 3 weeks, all the analytical parameters for checking the ripeness of the grapes increased strongly through this concentration phenomenon.

HARVEST START DATE: 29 septembre

VINEYARD :

- **17,2 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.

TASTING NOTES:

Very dense, deep ruby colour with crimson reflections. Very good clarity. On the nose, menthol and cedar notes accompanied by subtle toasted and smoked notes. The palate is fleshy with powerful and refined tannins, still taut. Very good balance overall, with the long and slightly liquorice finish giving class.

To be decanted 2 hours before tasting

Enjoy from now until 2025-2030

MEDALS AND AWARDS :

WINE ENTHUSIAST : 92 CELLAR SELECTION

ANDREAS LARSSON : 92

JAMES SUCKLING : 90

DECANTER : 91

GOLD MEDAL : MUNDUS VINI

JANCIS ROBINSON : 16,5