

HAUT-MÉDOC

2023

AOC: Haut- Médoc

BLEND: 80% of Cabernet Sauvignon, 19% of Merlot,

1% of Petit Verdot

SOIL: 32 hectares of vines planted in a bigger one-plot of 80 hectares

Deep Garonne gravel soil and a gravely and clavey subsoil.

AVERAGE AGE OF VINES: 20 years

HARVEST PERIOD: From September 8th to October 2nd 2022

WINEMAKING PROCESS:

Machine harvest with grapes selection by optical screening. Fermentations and macerations in coated concrete tanks with

temperature control system.

Aged for 12 months in 225 liter French oak barrels.

50% new barrels, 25% one-year-old barrels and 25% two-year-old barrels.

PROFIL:

This 2023 vintage shows a beautiful dark and shiny robe, with violet reflections and a very fruity nose with notes of cherry and blackberry. The blend, dominated by Cabernet Sauvignon (80%), brings a lot of intensity and freshness, all structured by supple tannins, offering a complex and powerful wine perfectly balanced. It's a wine with a classic style, fresh and elegant, following in the line of the last vintages produced.





