2023

Harvest date

Merlot:

From September the 14th to 26th Cabernet Sauvignon:

From September the 28^{th} to October the 27^{th}

Blend and comments of tasting

62% Cabernet Sauvignon 38% Merlot

Luminous, almost violet garnet.
Limpid and brilliant.

On the nose, aromas of red fruit, strawberry and cherry.

After swirling, the wine opens with aromas of pink berries, black cherry and floral notes.

On the palate, the attack is frank and lively.

The tannins are enveloping and almost chalky. Cherry aromas are confirmed, encapsulated by minty notes.

The finish is persistent and aromatic, with a red berry theme.

Weather

* Normally fall and winter serve us to refurbish the groundwaters. But winter is not very wet and very mild, too mild. We fear even an exit of the buds that came too early which would be mowed by the first frost.

A heavy rain finally arrives, but a little too late. Indeed, the vegetation having appeared, diverts the precipitations of these phreatic water tables.

The spring frosts from early April to mid-May make us fear the worst and we had partly reduced it by pruning very late.

From May to June, rain and heat come together: tropical atmosphere without palm trees. The plant literally explodes. Unfortunately, the one who leads the dance is the mildew. The closing of the bunch stops it.

Temperatures are rather lenient in July-August.

Before the harvest, the temperature increases strongly and the abernet-Sauvignon perspires and its berries reduce quickly.

The vine surprises us once again with its resilience and produce a typical structural Medoc on the fruit.