

Property

- Appellation Graves de Vayres
- Surface Area 12.91 ha in red Graves de Vayres
- Soil of sand-gravel on the high of the Vayres plateau
- Vine variety 80% merlot, 20% cabernet sauvignon

Production

- Harvest from 15 to 25 September
- Total production 550 hl. Yield 43 hectolitres per hectare
- Selection of 301 hl, i.e. only 55% of production
- Bottling May 21 & 22, 2013: 32 500 bottles and 2 500 magnum

Vinegrowing and vinification

- Respect of soil : one row turfed, the other ploughed. Reasoned viticulture
- Severe pruning, guyot simple or double, branching removal, leaf stripping. Green harvest
- Vinification in small stainless steel vats with light crushing
- Fermentation in open vats with manual punching down twice a day
- Vatting time 2.5 to 3 weeks
- Light press in small vertical oak cage press of 5hl

Maturing

- Aged 12 months in oak barrels
- Exclusively French oak fine and very fine grain, long drying in open air. 25 % new wood
- Natural barrels cleaning with steam

Tasting notes

- November 2013: Colour dark and shiny ruby. spicy and fruity nose, clove, ripe black fruits with a touch of freshness. Supple and lightly smoked mouth, well matured tannins. Nice round black fruits finish.
- Guide Gilbert & Gaillard 2015: Gold Medal 86/100. *“Rather dense colour slightly evolved. Nice alliance of fruit and wood in the nose. In mouth, a wine of average strength but very well balanced, one appreciate its intense fruity aromas. The finale brings nice nuances of liquorice and spices”*

Œnologue-conseil : Jean-François Rontein

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