

Property

- Appellation Graves de Vayres
- Surface Area 9.58 ha in red Graves de Vayres
- Soil of sand-gravel on the high of the Vayres plateau
- Vine variety 80% merlot, 15 % cabernet sauvignon & 5% cabernet franc

Production

- Harvest from 6 to 12 October
- Total production 280 hl. Yield 29 hectolitres per hectare
- Bottling May 26 & 27, 2014 : 33 770 bottles

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 (from end of december 2012)
- Exclusively French oak fine and very fine grain, long drying in open air
- 30 % new wood
- Natural barrels cleaning with steam

Tasting notes

- June 2014, independant oenolog : « *Great intense color, opened nose with a great complexity and intensity. Black fruits aromas, with a touch of spicies, complex and well integrated woody notes.* »
- Guide Gilbert & Gaillard – Spring 2015: Gold Medal : « *Promising nose, cherry & blackcurrant, sweet spices, floral touch. Silky attack, beautiful & elegant mouth, licorice, truffle, vegetable dimension in the final. Convincing vintage, already great.* »
- Guide Hachette – 1 star : « *Round, nice volume, spicy with notes of currant and truffles, well-balanced tannins as usual, to keep.* »
- Guide Dussert Gerber - ♥♥♥ : « *A purple dress..., fine toasty aromas that do not erase the fruits, dark and intense. Supple attack, the mouth reveals a good structure which allows a good evolution over time. A nice balance between power and roundness.* »

Œnologue-conseil : Jean-François Rontein

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