

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 and availability

- Harvest from 3 to 10 October 2013
- Total production 154 hl. Yield 16 hectolitres per hectare
- Bottling April 13, 2014 in one lot, L13G1, of 18.820 bottles

Grape growing and wine making

- Respect for the terroir : 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

- Put in barrels end of December 2013
- Aged 12 months in oak barrels.
- Exclusively French oak fine and very fine grain, long drying in open air.
- Natural barrels cleaning with steam

Tasting notes

- May 2015 :
Dress bright ruby, medium density, pink reflections. Fresh nose of red cherries, slightly smoky with licorice nuances. The attack is supple and round. The intensity medium with fine tannins and nice discreet and well integrated wood. One find a fruity cherry and cassis with pleasant undergrowth persistence. Good overall balance, it starts to taste well and should continue to mature in the coming months to be drunk within 2 or 3 years.

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