

2021 VINTAGE



Oak

Patient et structured

100% new barrels! Powerful and expressive nose. Frank and fresh with biscuity and subtly vanilla notes. Agitation reveals a patient fruit. The mouthfeel is smooth, blended into a reassuring framework of the most slender.

Appellation: Bordeaux

Vinification: Concrete tank. Pre-fermentation cold maceration for 5 days, alcoholic fermentation for 15 days with alternating punching down and shedding.

Ageing: 1 year in wooden barrels Saint-Martin, Dargaud & Jaegle

Blend: 50% Cabernet Sauvignon

20% Cabernet Franc

20% Merlot

10% Malbec

Soils: Limono clay - sandy

Property area: 8.5 ha

Yield: 20 hl / ha

Production: 8688 bottles

Certified FR-bio-16

Product in conversion to organic farming

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