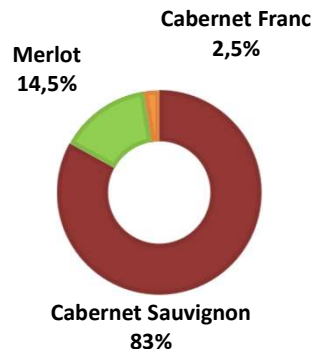


### VINTAGE 2023

#### CLIMATE

The warm and dry autumn gave way to a winter approaching to the norm.  
In late March, the early bud burst of the first Merlot plots exposed them to an episode of spring frost at the beginning of April, which had **no impact** on the yields of a vintage with **great promise**.  
Frequent rainfall, high hygrometry and warm nights from April to mid-June have generated high mildew pressure, reflecting conditions in 2018 and 2021.  
The **energy deployed** by all the winegrowers to rapidly get to the end of the green pruning and the strong dedication of our tractor drivers during this period have enabled us to **contain the epidemic**.  
Throughout these episodes, **favorable weather** conditions enable flowering and setting of the grapes to occur **smoothly**, while the rain has the benefit of **swelling** the growing berries.  
At the end of July, veraison had almost reached its peak, and ripening gradually progressed during summer, marked by a series of rainy periods with relatively low cumulative rainfall.  
The arrival of a heat wave at the end of August will define the harvest strategies:  
- Start harvesting the earliest-ripening Merlots and young vines affected by water stress.  
- Delay harvesting of older Cabernet Sauvignon vines.  
They will **benefit** from the **warm** late season to focus and **refine** their tannins, while preserving their **freshness**.  
The keys to this vintage were the fight against mildew, yield management and patience in waiting for the old Cabernet vines on the noblest terroirs to **reach full ripeness**.

#### BLENDING



Alcohol : 12,62 % vol Total acidity : 3,39

### PHENOLOGICAL STAGES 2023

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	28-Mar	3-Apr	28-Mar	1-Apr
Beginning of flowering	23-May	26-May	23-May	26-May
Beginning of veraison	22-Jul	26-Jul	26-Jul	26-Jul
HARVEST DATES	11-16 Sept	18-Sept - 03- Oct	23-Sept	23-Sept

### VINEYARD MANAGEMENT

The vineyard is managed by using **respectful Agronomic methods** of the environment. Its production has been **certified** as an **organic** farming since August 2022 and the main **Biodynamic** principles have been implemented.  
We restore our land by **focusing** on living and its **environment**: Edges and forest are replanted and redraw the borders of our plots.  
During winter, inter-row vegetation are grazed by a flock of 300 sheep. From spring to the harvest, only **light ploughing labour** is applied between the rows to keep the land clean.  
Regaining **balance** in our **ecosystem** is one of the keys to help the terroir express itself.  
In addition to traditional work, prophylactic measures, organic fertilization, and crop cover are specifically used between plots to let them express their **full potential**.  
The **hand harvesting** is followed by a first manual selection in the vineyards, then a second also done by hand on the sorting table and under way by an optical sorting.  
The **profound restructuring** of our vineyards is underway and continues with the aim of reaching the **best potential** of our estate in the next decades.  
Cabernet grapes are the kings on our gravelly terraces, surrounded by Merlot on lower slopes where gravels are combined with silt, clay and sand.

AREA UNDER VINES : 82 ha (with 4,77 ha of fallow)

#### GRAPE VARIETIES :

**Cabernet Sauvignon 64%**

**Merlot 30%**

**Cabernet Franc 4%**

**Petit Verdot 2%**

SOIL : Garonne gravel from the first quaternary, settled more than 600 000 years ago

AVERAGE DENSITY : 10 000 to 6 667 vines per hectare

VINES STOCKS : 3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS : 49 years old (19% - 15 y/o ; 65% + 35 y/o)

### HARVEST

**Manual** Harvesting with **selection** on vine (several passage by plot)  
Selection on sorting table at the end of the plot

### VINIFICATION

<b>Harvest reception</b>	Selection <b>by hands</b> and optical sorting table
<b>Vatting</b>	<b>Plot and micro-plot</b> selection thanks to small vats (55 hl to 130 hl)
<b>Vats</b>	<b>100% wood</b> (thermo-regulated vats)
<b>Alcoholic and Malo-lactic fermentation</b>	Yeast addition   Fermentation temperatures: 24°C - 26°C   co-inoculation
<b>Extraction</b>	Tasting of each vat twice a day   Extraction adapted to each vat
<b>Maceration</b>	20 - 30 days at adapted temperatures
<b>Pressing</b>	3 vertical presses   Directly transfer from the press into barrels   Tasting of each barrel and selection of 3 different qualities
<b>Ageing</b>	<b>18 months</b> in <b>French</b> , fine grain, <b>oak</b> barrels (95% new)

