

## 2003 VINTAGE - TECHNICAL DATA - PRODUCTION

Alcohol	:	12.8	%
Total acidity	:	2.90	g/L
Reducing sugars	:	1.9	g/L
Dry extract	:	29.4	g/L
Free SO <sub>2</sub>	:	0.020	g/L
Yield per ha	:	19	hectolitres/ha
Surface	:	21	ha
Variety of grapes	:	80 %	Merlot
		10 %	Cabernet Franc
		10 %	Cabernet Sauvignon
PH	:	3.59	
Average age of vines	:	25/30	years

Nature of the soil	:	ferruginous clay + gravel + sandstone
Exposure	:	plateau (quaternary alluvial terrace) at an altitude of 39 metres, offering a large ocean penetration and a complete exposure to the sun
Estate management	:	traditional wine culture including 4 ground treatments (no chemical weed control) by ploughing, manual fashioning and disbudding, soil maintenance with mainly straw dunging
Harvest	:	by hand from 12 to 23 September with sorting out on table. Always a late harvest for a maximum grape maturity : a ripe skin (tannin) + ripe pips (tannin) + ripe grape juice sugar (for enough natural sugar) to make a well-balanced wine.
Vinification	:	immersed marc and slow maceration (22 days)
Maturing	:	during 15 months in demi-muids (600 litres barrels in French 50 mm thick oak). Yearly replacement 10% new oak. The object is to evolve the tang of the soil by the slow oxidation through a porous material (oak) and to avoid a "woody" taste covering the character (aromas) of the soil. Decanting in 7 rackings.

2003 - A SUN MADE WINE : a crowning hot summer reminds us that wine is thanks to the climate too: the oceanic soil of Bordeaux produces a wine on a Mediterranean tendency with grapes of wrinkled grains (nearly currants), producing very little juice but exceptionally rich in sugar and flavour.

BOUQUET : in the first "nose" (in an immobile tasting glass) the warmth dominates, cherry stone, rum, plum brandy, fig, port and raisin.

In the second nose (after turning your tasting glass) reveals a fresher line (lily of the valley, parsley, mint, celery, cypress wood, coriander, thyme) and stabilizes the first who became spicy (orange peel, laurel, cardamom, curry, cumin, cinnamon, black pepper)

In the mouth, a harmony is made up, mushrooms in butter, blackberry jam, raspberry sauce, blackcurrant, prune, dark-red plum pie, pear. Later on, lime, tobacco, hay, then almond, hazelnut, walnut, bread crust, liquorice and a touch of tar.

The "dry" glass (after finishing your wine) (this pitiless test undresses completely a wine) will bring together the extreme and present elegance (pippin, juniper berry, camphor) and the power (honey, quince paste, caramel, gingerbread, beeswax, mocha, hearth).

To note the roundness of the silky superbly blended tannins of this year atypical to all Latin heat.

For a better tasting, please serve this vintage young (2006 to 2010) and nearly fresh (16 °C).