

2004 VINTAGE - TECHNICAL DATA - PRODUCTION

Alcohol	:	12.6	%
Total acidity	:	2.85	g/L
Reducing sugars	:	1.4	g/L
Dry extract	:	25.5	g/L
Free SO ₂	:	0.020	g/L
Yield per ha	:	53	hectolitres/ha
Surface	:	21	ha
Variety of grapes	:	80 %	Merlot
		10 %	Cabernet Franc
		10 %	Cabernet Sauvignon
PH	:	3.69	
Average age of vines	:	25/30	years

- Nature of the soil : acid grey clay + gravel + ferruginous sandstone like iron hard pan layer locally named "crasse de fer"
- Exposure : plateau (quaternary alluvial terrace) at an altitude of 39 metres, benefiting from large ocean climatic conditions and a complete exposure to the sun
- Estate management : traditional wine culture including 4 ground treatments (no chemical weed control) by ploughing, manual hoeing, disbudding and green harvest, soil maintenance using mainly straw dung
- Harvest : by hand from 27 September to 9 October 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 12 months in demi-muids (600 litres French oak barrels, 50 mm thick).
Yearly replacement 10% new oak. The object is to evoke 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.

2004 - A GENEROUS YEAR : a quick flowering at the beginning of June and then a nice summer ensure the development of splendid and regular grapes with a homogeneous ripeness.

BOUQUET : in the first "nose" (before swirling in your tasting glass) the morning freshness of a garden, coriander, thyme, laurel, balm, pimento d'Espelette.

Then (after swirling your wine in your tasting glass) it reveals a warming up of aromas: anise, fennel, camphor and black pepper; some flowers become evident lavender, mimosa then the rose and the lily.

In the mouth, these lines are confirmed and melt into wheatgrain, fig, blackberry jam, prune, and milk caramel (variety of wine Merlot) red berries and currants, morello, redcurrant, raspberry, strawberry sauce, black fruit compote, blackcurrant and blackberry (soil) and also mango and Virginia tobacco. A mineral note refreshes the evolution: liquorice, raisin and cocoa (ripeness of the harvest) vanilla, chestnut and curry (maturity in oak barrels).

In your "dry" glass (after finishing your wine): celery, grilled meat, port, honey, almond, beeswax, mocha, touches of tar and cold hearth.

In this classic vintage, a reflection of a successful marriage between the ground (clay), the grape variety (merlot) and the climate under a kind sky, harmonize elegance, fineness and power (translated in wine-growers language: "il enterrerait bien une bonne côte de boeuf!")

To best enjoy this vintage, please serve almost cool (18 °C), and open the bottle half an hour before. It will peak between 2008 and 2011.