

2016 ENTER INTO LEGEND!

Nature knows how to reward the winemaker who works hard to look after his land. 2016 is an exceptional vintage and joins the prestigious list of other outstanding years like 1959, 1982, 1996, 2009... 2016.

 $-NICOLAS\,GLUMINEAU$

THE WINE

YIELD

40 HL/H

ALCOHOL

13,1% VOL.

PH

3.71

VINIFICATION

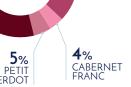
VINEYARD PLOTS VINIFICATION
VATTING BY GRAVITY
CONICAL STAINLESS STEEL VATS WITH
THERMOREGULATION

AGEING

OAK BARREL: 12 MONTHS
40% NEW OAK,
MEDIUM HEAT
TRADITIONAL RACKING "À L'ESQUIVE",
EGG WHITE FINING

54% CABERNET SAUVIGNON

BLEND



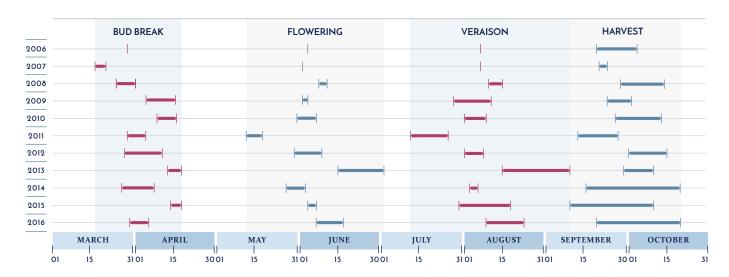
37% MERLOT

TASTING NOTES

What a vintage! A complex nose with lots of present aromas. Intense floral notes of rose and violet as well as wild basil and rosemary. A lovely complex, savory, rounded palate. Flavours of strawberry, morello cherry and white tobacco. Fine and well-tuned, long and unctuous; well-structured, well-balanced and intense.



THE VINTAGE



An early **BUD BREAK** end of March followed by two quite cold and wet months. The vine cycle slowed down and was subject to a heavy dose of mildew. The **FLOWERING** was a bit late around the 10th of June while a very long, dry summer arrived on the 20th of June. In general the **VERAISON** was late and slow to develop and carried on until the 23rd of August for the Petit Verdot. September and October, were very dry and sunny months which provided excellent conditions for ripening. The optimal maturity of each parcel was achieved during the **HARVEST** between the 20th of September and the 20th of October.

THE VINEYARD

SURFACE AREA

90 HECTARES

IN PRODUCTION: 76 HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9 () () VINES / HECTARE

AVERAGE AGE OF THE VINEYARD

35 YEARS

VINEYARD MANAGEMENT

SUSTAINABLE VITICULTURE WITH BIODYNAMIC PRACTICES ON 6 HECTARES

THE CLIMATE

