



## CLIMATE

Normally fall and winter serve us to refurbish the groundwaters.

But winter is not very wet and very mild, too mild.

We fear even an exit of the buds that came too early which would be mowed by the first frost.

A heavy rain finally arrives, but a little too late. Indeed, the vegetation having appeared, diverts the precipitations of these phreatic water tables.

The spring frosts from early April to mid-May make us fear the worst and we had partly reduced it by pruning very late.

From May to June, rain and heat come together: tropical atmosphere without palm trees.

The plant literally explodes. Unfortunately, the one who leads the dance is the mildew. The closing of the bunch stops it.

Temperatures are rather lenient in July-August.

Before the harvest, the temperature increases strongly and the cabernet-sauvignon perspires and its berries reduce quickly.

The vine surprises us once again with its resilience and produces a typical structural Medoc on the fruit.

## GRAPE HARVESTS

**Merlot:** from 09/15/2023 to 09/26/2023

**Cabernet sauvignon:** from 09/27/2023 to 10/06/2023

**Cabernet franc:** 09/22/2023

**Petit verdot:** 09/30/2023

## BLENDING

**Cabernet sauvignon :** 57%

**Merlot :** 30%

**Petit verdot :** 10%

**Cabernet franc :** 3%

## TASTING NOTES

*Dark garnet with purple highlights.*

*Before stirring: black cherry.*

*After stirring: light note of tarragon, of umami, mingled to a mineral set of fireplace hearth and pencil and again red fruit.*

*On the palate: soft tannins structured by a fine enveloping grain.*

*Persistent fragrant and iodized finale.*