



MÉDOC 2019

Generations of local knowledge have taught our grape growers the secrets of each appellation. They know where to source the best grapes to create the most outstanding wines.

■ VINEYARD ATTRIBUTES

Appellation : AOC Médoc, Bordeaux, France

The long Médoc peninsula stretches between the Gironde estuary and the Atlantic Ocean, It's this unique situation that ensures the slow ripening of the Cabernet Sauvignon, which gives our Médoc its extraordinary taste.

Terroir : Médoc benefits from an unique terroir. This exceptional situation combined with outstanding alluvial subsoils rich in minerals and well-exposed gravelly hilltops give birth to outstanding wines made predominantly from Cabernet Sauvignon.

■ VINTAGE SUMMARY

2019 was a year of contrasts, and was characterized by tremendous variation. A cool spring, scorching heat in the summer and dry weather throughout the year prevented the development of diseases. However, cold, rainy weather in June disrupted flowering, causing coulure and millerandage. Furthermore, water stress, which varied depending on the area and the terroir, resulted in some instances of ripening being checked. The berries were therefore small, resulting in lower than usual yields. Fortunately, there was some rain after 22 September, which relaunched the ripening process and enabled the red grape varieties to reach a good level of maturity.

■ WINE MAKING SCHEME

This wine is made in the traditional Bordeaux method : grapes are destemmed and crushed before being placed in tanks for fermentation. Total maceration time lasts between 2 and 3 weeks, with gentle pumping overs to help soft extraction of the tannins and colour. The aim is to obtain a pleasant Medoc, easy to appreciate and to drink young.

■ TASTING NOTES

Intense garnet colour.

The nose is fine and discrete, with aromas of red fruit (cherries) and notes of tobacco and cigar box. On the palate th wine is perfectly well balanced, with a nice structure, round and soft tannins. The finish is long and aromatic (liquorice)



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 50%, Merlot 50%

Alcohol content : 13.5 % vol.

pH : 3.57

Total acidity : 3.40 g/l