

MÉDOC 2020

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

The 2020 vintage started with an early budbreak following a very mild winter. The spring was wet and rainy, which affected the fruit onset. Summer on the other hand was marked by unprecedented drought with no rainfall between mid-June and mid-August, which disturbed the berry ripening in some lots. The 2020 harvest was historically early and took place under a heat wave that lasted through the harvest period.
As a result, the 2020 Médoc wines are powerful, fresh and elegant, with reasonable alcohol levels, good-density tannins, and higher acidity than previous vintages.

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 cherry and notes of tobacco and cigar box.
On the palate the wine is well balanced, presenting a nice structure with round and soft tannins.
The finish is long and aromatic notes of liquorice

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 50%, Merlot 50%
Alcohol content : 13.5 % vol.
pH : 3.57
Total acidity : 3.40 g/l