



MÉDOC 2017

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

Médoc Appellation stretches on the left bank of the Gironde Estuary, North of Bordeaux.

Terroir : Médoc benefits from an exceptional situation and a unique terroir. The gravelly hilltops characteristics of the region produce great wines with great aging potential. Wines coming from clay and limestone terroir are fine and elegant and can be appreciated in their youth.

■ VINTAGE SUMMARY

The late frosts that ravaged Bordeaux's vineyards and many other wine regions in France and Europe on 27 and 28 April had a dramatic effect on the 2017 vintage. The harvest was the smallest recorded since 1991. Fortunately, the wines produced by the properties that were spared by the frost proved to be of excellent quality. The 2017 Médoc wines combine finesse and balance in a fresh, oceanic vintage with lots of fruit and well-rounded flavours.

■ WINE MAKING SCHEME

This wine is made in the traditional Bordeaux methods : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Total maceration time lasts between 2 and 3 weeks, with gentle pump overs to help extraction of the tannins and colour.

■ TASTING NOTES

Nice deep ruby red colour. Expressive, complex nose, offering a pleasant aromatic diversity, combining scents of leather and ripe fruit with subtle oaky notes.

Elegant and well-balanced on the palate, with silky tannins offering a long spicy finish.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 55%, Merlot 45%

Yield : 30 hL/ha

Alcohol content : 13 % vol.

pH : 3.66

Total acidity : 3.38 g/l