



TECHNICAL SHEET VINTAGE 2007

The month of April, quite warm and spring-like, led to a forecast of an exceptionally hot year. May, however, which received its fair share of rain, was followed by a cool and cloudy summer except for a few sunny days here and there. September finally arrived and brought with it renewed hope; perfect weather allowed the superb Merlot grapes to be harvested beginning September 24th, then to wait a week to begin picking the Cabernet Sauvignon grapes until October 12th.

The harvest was spread out over a period of more than three weeks – a characteristic of this vintage. The Merlots, which were worked on during a lengthy time in the vat of about five weeks, are fruity and opulent; the Cabernets are structured with alcohol degrees that are not excessive and good acidity, giving the blend a classic style. This wine will most likely be ready to drink before certain great vintages produced since the beginning of the millenium.

HARVEST

From September 24th to October 12th, 2007

BOTTLING

June 4th, 2009

DEGREE

12,5%

BLEND

Cabernet Sauvignon : 40%

Merlot : 60%

CONSULTANT

Jacques Boissenot