



# TECHNICAL SHEET VINTAGE 2010

*The harvest began somewhat unusually on 29 September, St Michael's Day (the patron saint of coopers), in glorious sunshine (which is more common).*

*After a little rain in the night and the next day, we continued picking the Merlot until Tuesday, 5 October.*

*There was then a long break, while we waited, as in 2009, for the Cabernet Sauvignon to fully ripen; picking finally began on 13 October and continued until the 19th.*

*The fine frost on the 18th no doubt halted the ripening process: it was time to bring in the rest of the grapes.*

*Tasting revealed amazing colours, and tannins that were already rich and complex. Who would have thought that there could be two exceptional vintages one after the other?*

*Although, at the same time, it is not at all surprising, as all the conditions for a great vintage were satisfied: a dry, temperate summer, with cool nights, enabling the grapes to accumulate high quality tannins.*

*Everyone must now make their own assessment of this vintage's character.*

## HARVEST

From September 29<sup>th</sup> to October 19<sup>th</sup>, 2010

## BOTTLING

June 12<sup>th</sup>, 2012

## DEGREE

13,5%

## BLEND

Cabernet Sauvignon : 60%

Merlot : 40%

## CONSULTANT

Jacques Boissenot