

Property

- Appellation Graves de Vayres
- Surface area 11 ha in red Graves de Vayres
- Soil of sand-gravel on the high of the Vayres plateau
- Vine variety 80% merlot, 20% cabernet sauvignon

Production

- Harvest from 26 September to 13 October
- Production 387 hl. Yield 35 hectolitres per hectare.
- Bottling May 30 & 31, 2011: 3780 magnum and 41.000 bottles

Winegrowing and vinification

- Respect of soil : one row turfed, the other ploughed. Reasoned viticulture
- Severe pruning, guyot simple or double, branching removal, leaf stripping. Green harvest
- Vinification in small stainless steel vats with light crushing
- Fermentation in open vats with manual punching down twice a day
- Vatting time 3 to 4 weeks
- Small vertical cage press (only 5hl)

Maturing

- Aged 12 months in oak barrels
- Exclusively French oak fine and very fine grain, long drying in open air. 30 % new wood
- Natural barrels cleaning with steam

Tasting notes

- December 2011: Colour dark and shiny ruby. Nose of spices and black fruits. Spherical and full mouth with lot of substance and long finish. Astonishingly good in its prime youth.
- Gilbert & Gaillard 2013, gold medal 87/100 : *"Sustained colour, young gleam. Fruity and pleasant nose highlighted by oaky toasted nuance. Gourmand wine in mouth with well matured tannins enhancing expressive and persistent aromas. Spicy and nice finish"* (03/ 2012)
- Hachette 2013, one star: *"the domain keeps distinguishing in the Guide...bouquet of black fruits, toasted bread... well balanced and rounded in mouth..."* (01/2012)
- Flavours From France 2013, rating 89/100: *"ample and round attack with volume...dense substance, silken tannins in opulent flesh..."* (01/2013)
- Dussert Gerber 2014: *"beautiful colour ruby intense, very well balanced, rich and subtle both in nose and mouth, nuances of macerated fruits and undergrowth"*

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