

Property

- Appellation Graves de Vayres
- Surface area 11.8 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 29 September to 15 October
- Production 310 hl. Yield 26 hectoliters per hectare
- Bottling May 29 & 30, 2012: 39 500 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: Color dark and shiny ruby. Nose of spices and black fruits. Spherical and full mouth with lot of substance and fruits. Long finish. This wine is strangely open and good in its prime youth and promises a very nice evolution.
- Guide Gilbert & Gaillard 2015 : 87/100 Gold medal. "Dense color with light evolution. Ripe red fruits nose with light toasted and smoked nuances. Nice volume in mouth, polished tannins, the fruit expresses itself well with a spicy finale full of freshness."
- Guide Hachette 2014: 1 star. « Dark robe with purple tinges, strong ripe fruits flavors. In mouth, rich, opulent, with polished tannins. A generous and expressive wine which will give its best in 2 or 3 years. »
- Great Ranking of Bordeaux Wines : ranked 90/747 wines with a notation of 16.6/20

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