

Property

- Appellation Graves de Vayres
- Surface Area 8.86 ha in red Graves de Vayres
- Soil of sand-gravel on the high of the Vayres plateau
- Vine variety 80% merlot, 15% cabernet sauvignon, 5% cabernet franc

Production and availability

- Harvest from 3 to 10 october 2014
- Total production 315hl. Yield 36 hectolitres per hectare
- Bottling 19 april 2015 in one lot, L14G1, of 37 000 bottles et 2 519 magnums

Grape growing and wine making

“Vine growing respecting nature, manual working, low yields...”

- Respect for the terroir : one row turfed, the other ploughed. Reasoned viticulture
- Pruning, 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 3.5 weeks
- Light press in small vertical oak cage press of 5hl

Maturing

... in the cellar, soft extraction, a year-long traditional aging and best French oak barrels.”

- 12 months traditional maturing
- 1/3 new French oak barrels, fine and very fine grain
- Natural barrels cleaning with steam

Tasting notes

- Gilbert & Gaillard - Médaille d'or – 87/100 : « *Strong garnet-red colour. Nice ripe red-fruit nose. Very souple mouth, on the fruit. Well integrated tanins, long final with a nice freshness.* »
- Guide DVE -87/100 : « *a wine which gave pleasure, with a nice fruit and freshness.*”

Œnologue-conseil : Jean-François Rontein

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