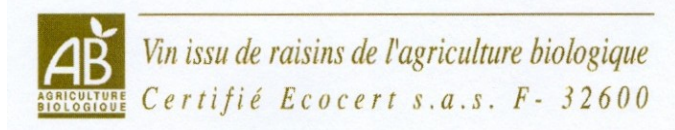




Technical informations 2012
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SURFACE : 7 hectares

GEOLOGY : gravely soils to Cussac-Fort-Médoc and Lamarque (A.O.C HAUT-MÉDOC)



BLEND :

Cuvée « bio » : 75 % Cabernet Sauvignon, 20 % Merlot, 5 % Petit Verdot

VINEYARD :

- Traditional methods of viticulture for the soils (earthing-up, balking and de-balking between the rows)
- Green harvest if necessary
- Grapes exclusively hand-picked.



WINE GROWING :

In stainless steel tank during the fermentation with the natural yeasts, one pumpover each day, extended maceration (around 21 days).

Aged during 6 months in stainless steel tank and 12 months only in french oak (30 % of new oak : Berthomieu, Taransaud, Bel Air, Berger).

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