

# **VINTAGE 2017**

95% Merlot - 5% Cabernet franc



#### THE VINEYARD

From **young vines** (20 years-old on average) from our estates in Côtes de Castillon: **Château La Croix Lartigue** and **Château Claud Bellevue**, planted at a density of 5 000 à 6600 vines/ha **hand-picked** from September 29<sup>th</sup> to October 3<sup>rd</sup> 2017

No chemical weeding

The **growth of cereals** and **leguminous plants** enable the oxygenation and the fertilization of the soil

#### THE CELLAR

Whole-bunch fermentation

The vatting lasts 30 days

Malolactic fermentation in vats

The aging last 24 months in vats and in barrels for 1/3 of the volume

20 147 bottles were produced

14.5% vol.

### THE TASTING

Roundness and freshness characterize this blend of Merlot and Cabernet franc to produce a wine ready to enjoy now

It will be the perfect match with a cheese platter, cold cuts, a poultry liver terrine or a potato and zucchini gratin



Silver Medal Elle à Table 2021

## CONSULTANTS

Simon BLANCHARD - Arnaud GIMONNET DERENONCOURT CONSULTANTS

