



**Area:** 6,15 hectares  
**Grape varieties:** 60% Merlot, 20% Cabernet Sauvignon,  
20% Cabernet Franc  
**Age of vines:** 40 years old  
**Density:** 6700 vines planted per hectare  
**Production:** 40.000 bottles  
**Altitude:** 15 m  
**Exposure:** South facing plot  
**Pruning:** Bordeaux style (double Guyot)  
**Soil:** gravel with an underlay of an iron mineral rich soil

**Historic:** Bought in 2011 from two brothers, this single plot vineyard is part of Lalande de Pomerol village and is ideally situated. It was originally created by the Hospitaliers of Saint Jean de Jerusalem to whom we also owe the local church built dating back to the XIIth century. This little appellation adjoining Pomerol to the North is now able to produce wines good enough to compete with Pomerol wines. Of sedimentary origin, the soils have been shaped by the Isle, a river having its source in the Massif Central.

**Vineyard:** The planted vines are well suited to the soils. The gravels enable an extremely good draining, which has an influence on the maturation of the grapes by giving more concentration. During the pruning, the de-budding (cutting a bud into two) is systematic. As soon as the vineyard is growing through the summer, the removal of unwanted branches from the vine foot and trunk, tying and thinning out the leaves by hand is then done. The leaves' thinning enables an optimal ripening of the fruits that are harvested when at their ripest and when the grapes are starting to be dehydrated.

**Winery:** As soon as the harvest is received at the winery, it is sorted out and then crushed. By putting the harvest into tanks quickly without sulfites and with bio-protection, we are avoiding any oxidation which helps to keep the freshness and the fruit altogether. The pre-ferment maceration at cold temperature during 5 days (8°C) optimises the colour extraction as well as the aromas. The maceration, from an old technique from Saint Emilion, keeps going with the alcoholic fermentation at 25°C. The wines are separated from the skins. Then the blending of the wines takes place followed by the bottling.

**Wines:** As well as being exceptional, they also have their own characteristics. Fine wine by excellence, their youth is expressed by fruity notes as well as a bright colour. On the palate, they reveal soft tannins and a voluptuous style - typical from the Pomerol area. When ageing, truffle and spices do accentuate a well contained softness.



