



GRAPES: Malbec 40% / Merlot 25% / Cabernet Sauvignon 24% / Petit Verdot 11%

Hand-picked at the end of February and throughout March 2015.

VINEYARDS: Grapes are selected from various plots in soils of decomposed granite and sandy loam at about 280-320 metres of altitude.

The vines, of an average age of 15 years, are planted at a density of 4200 to 5000 per hectare and trained in the traditional Cordon method.

VINIFICATION AND AGING: Grapes are destemmed and soft-crushed and the must fermented in stainless steel tanks at 25-30° C for two weeks on the skins with frequent pumping over the cap.

After malolactic fermentation, the wine of 14.0% alcohol is matured for 18 months in older French oak barrels.

Bottled with a light filtering and matured for 2 months before release.

STYLE AND MATURITY: The Rouge shows a deep ruby colour with garnet highlights on the rim.

The generous bouquet suggests black-currant, cedar with scents reminiscent of red berries, spices and vanilla.

The wine is amply structured; full, round and smooth on the palate with rich fruit and length of flavour. An elegant wine that can mature with time in the bottle.

*Rouge 2015*

