Vineyard

Terroir: Clay-limestone.

Vineyard area currently in production: 90 hectares (222,4 acres).

Grape varieties: 80% Merlot, 20% Cabernet Franc.

Average age of the vines: 28 years.

Winemaking

Harvesting: By hand, into small crates to avoid bruising.
Sorting before and after destemming.
No crushing. The grapes are put into vats by gravity flow.

Fermentation: In temperature-controlled wooden and concrete vats for 25-30 days depending on the vintage.
Extraction by pneumatic pigeage (punching down the cap).

Malolactic fermentation and ageing: In new oak barrels (up to 50%) on fine lees.
Fining and filtering as necessary, depending on the vintage.

Duration of barrel ageing: 15-18 months.

Sales

Via the Bordeaux wine trade.