2002 VINTAGE

Harvest dates
02/10 to 11/10/2002

Yield
22 hl/ha

Fermentation
in wooden vats for 26 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing
in new oak barrels (60%) on the lees for 18 months. No fining or filtering

Bottling
Château-bottled in May 2004

Blend
80% Merlot
20% Cabernet Franc

Alcohol content
14%

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