



2024 - Red wine

Location: Martillac

Certificate : HVE3 (high environmental value)

Farming : reasoned farming : no weed-killers, no insecticides, pheromone confusion techniques and products without CMR use (carcinogenic, mutagenic and reprotoxic)

Harvest:. Excellent grape's state of health during all harvest time.

Sorting at the vineyards and in the cellars

Merlot: from September the 29th to October 3rd

Petit Verdot : from October 3rd to October 7th

Cabernet Sauvignon: from October 8th to October 10th

Yield : 49 hl/ha

Surface Area : 17,25 ha

Blending: 73% Merlot, 17% Cabernet Sauvignon, 10% Petit Verdot

Production: 83 000 bottles

Alcohol level : 13% vol

PH : around 3,5

Density: 7140 wine plants per hectares

Geology: limestone outcrop of Miocene , deep gravel and blue clay

Vinification : in thermoregulated stainless steel vats for 30 days, very gentle extractions, very few pumping over with oxygen to preserve the aromatics of the wines, special classification of press wine for better valorization.

Aging: in merrain oak barrels during 12 months – 1/3 new oak

Oenologist: Christophe Ollivier / Cellar master: Aimée Aburto Sanchez

Vineyard manager: Baptiste de Oliveira