

# 2012

## Harvest date

### Merlot:

from October 3<sup>rd</sup> to 16<sup>th</sup> 2012

### Cabernet Sauvignon:

from October 10<sup>th</sup> to 16<sup>th</sup> 2012

## Blend and comments of tasting

65% Merlot

35% Cabernet Sauvignon

\*{ A limpid and deep red robe.

A slightly vanilla nose lets place  
to leather and currant flavours.

The attack is frank with tanins  
yearning for being melted

After ventilation, the wine

gets volume and finishes  
with an honnest length.

The unit is balanced.

\*{ Wait for 2015 for appreciating,  
to be kept untill 2022.

## Weather

\*{ Winter is very wet and spring  
will be even wetter. Sub-soils are  
rebuilding their reduced water  
stock of the last few years. The  
plant grows fast after winter  
and work is done very quickly.  
Then it dallies during April,  
May and June. There is a delay.  
July, in turn, is wet and it may  
trigger cryptogamic diseases,  
but fortunately the delay has  
shortened. August is beautiful  
and warm and it regulates the  
situation. A nice, dry weather  
carries on until September. At  
last, the homogeneity of the  
wine grape takes place. But the  
phenological time-lag is there  
and we must now be patient,  
worried as we become due to  
a series of warm nights and  
wet days. All risk is taken to  
ensure optimum maturity.  
Rot is spared and we end up  
quite serene on the whole.

