

2023 BACK TO THE FUTURE

2023 saw remarkably high annual rainfall, while the growing season was one of the driest in the past 20 years, with some heatwaves. The year was a spell of contrasts, confirming the need to look ahead to the agronomic, scientific and practical challenges of tomorrow. The future needs us to be as close as possible to nature and the vineyards, to help navigate the onslaught of diverse, abrupt weather conditions that challenge our practices and convictions. The 2023 vintage was the epitome of classicism, the result of

our many efforts and our determination to pursue organic and biodynamic viticulture with ever-greater precision and relevance, while also showcasing the development of our winemaking principles towards gentler and subtler techniques. It boasts a noble, racy power, tinged with the energy and liveliness of certain great vintages of yesteryear. Taut, imperturbable Cabernet Sauvignon is softened by the unctuous fleshiness of Merlot, in a blend that includes a few drops of Cabernet Franc. It is a blend we can be proud of for its balance of power, aromatic complexity and freshness. And what if the best was yet to come?

- NICOLAS GLUMINEAU

THE WINE

YIELD

ALCOHOL

PH

PRESS WINES

41 HL/H

13% VOL.

3.6

14,7%

VINIFICATION

VINEYARD PLOTS VINIFICATION

VATTING BY **GRAVITY**

CONICAL STAINLESS STEEL VATS

WITH THERMOREGULATION

AGEING

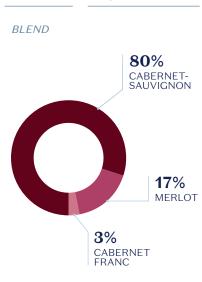
OAK BARREL: 18 MONTHS

60% NEW OAK

LONG MEDIUM HEAT

TRADITIONAL RACKING "À L'ESQUIVE"

EGG WHITE FINING

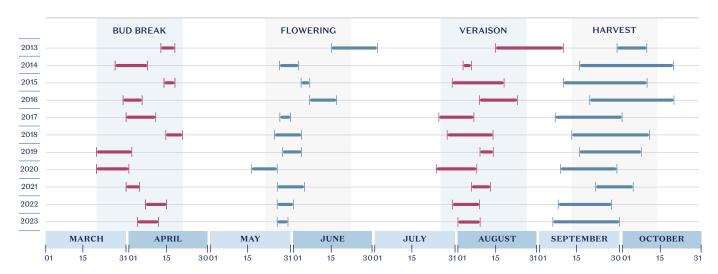


TASTING NOTES

The nose is refined, classy and complex, offering delicious aromas of licorice and blackcurrant, as well as floral nuances of red roses and peony. It goes on to reveal more mineral notes of earth and roots, with nuances reminiscent of Virginia tobacco. Starts out remarkably straightforward on the palate, becoming full-bodied, with controlled power and well-balanced extraction mid-palate. The delicious and flavorsome finish is underpinned by polished and precise tannins. Pastry, juicy and fruity notes (blue and black fruit) combine with cedar aromas, adding finesse and complexity.



THE VINTAGE



The winter was relatively mild, favouring rather early **BUD BREAK** in the first half of April. This period saw some very cold nights, particularly on 5 April, requiring us to take all the necessary steps to protect the vines from frost. The growing season was marked by regular rainy spells and a high threat of mildew. Thanks to a great deal of effort and the fact that rainfall was scattered a few days apart, the threat of vine diseases remained under control, allowing **FLOWERING** to unfold in late May and **VERAISON** (colour change) in early August. Despite the impression of a gloomy spring and summer, with several cold and rainy spells, particularly between June and August, the growing season was one of the driest years in modern history. The **HARVEST** took place from 6 to 30 September 2023– virtually the same dates as the previous vintage. Excellent weather conditions during the harvest meant pickers could wait until the ideal time to harvest the grapes, according to the technological and phenolic ripeness achieved in each plot.

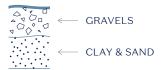
THE VINEYARD

SURFACE AREA

114 HECTARES

IN PRODUCTION: 92 HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9.000 vines / Hectare

AVERAGE AGE OF THE VINEYARD

28 YEARS

VINEYARD MANAGEMENT

3^D YEAR OF CONVERSION TO **100% ORGANIC FARMING,** WITH 65% ON **BIODYNAMIC PRACTICES**

THE CLIMATE

