



Edition Limitée Estate Favorite

Soil: Clay-limestone

Yield: 45 hl / ha

Grape variety: 70% Merlot and Cabernet Sauvignon from our

old vines

Area: 2 hectares

Production: 15.000 bottles

Average vine age: 50 years

Planting density: 6,200 vines / ha

Vineyard: Double Guyot

Harvest: partly manual harvest

Vinification: 30-day maceration, fermentation between 25 and 30° in thermo-regulated vats, with fractional pumping over, punching down and shedding.

Aging: Malolactic fermentation in barrels. Aging in oak barrel

for 12 months

Tasting Note

A brilliant, sombre wine that holds the promise of great generosity. The bouquet is redolent of black-berried fruit and spices and incredibly fresh, with just a touch of earthiness. The rounded palate with silky tannins reveals expressive extract and great character. Lingering finish, offering fine aromatic intensity. A beautiful wine made by careful vinification, in an exceptional vintage.

Aging Potential

Temperature

10 years 18°

Alcohol by Volume

14.5°







