

## **TECHNICAL NOTES FOR THE 2002 VINTAGE**

Smooth and elegant, with notes of cedar, red fruit and spices. Silky tannins.

### **TASTING NOTES**

Opening up. Tasting this wine en primeur, I was disappointed by the lack of aromas. The nose has been refined by aging. Now delicate, fruity, floral. Delicious on the palate. Full-flavored, elegant tannins. Building momentum since 2000. Subtle finish of smoke, cherry, currant and blackberry. This wine refreshes the palate.

Drink between 2007 and 2018.

(J. M. QUARIN – Carnets de Dégustations “Bordeaux 2004” – n° 43 – October 2004)

Complex and full of character: peony, dense red fruit, blond tobacco, herbal with a hint of reduction. Harmonious mouthfeel: flavourful attack, delicate but firm structure, good volume. Finishes clean on notes of fresh red fruits. A success. (LE CARNET DE L’AMATEUR n° 1 – 2002 vintage)

Superb ! Dense and intense, rich tannins, long pure fruit finish. Classy and persistent. 2008 to 2020. (VINUM n° IV – November 2003)

Refined nose, pure fruit and hints of spice. Full, rich mouthfeel, ripe tannins, long and fresh on the finish. (LA REVUE DES VINS DE FRANCE n° 472 – June 2003)

### **BLEND**

50 % merlot  
40 % cabernet franc  
10 % cabernet sauvignon

### **HARVEST DATES**

September 23, 24, 25, 2002	Merlot
September 27 and 28, 2002	Cabernet franc
September 30 and October 1, 2001	Cabernet sauvignon