

TECHNICAL NOTES FOR THE 2003 VINTAGE

Complex aromas of black cherry, gingerbread and honey. Combines hearty volume with aromatic finesse, forming a marvellous ensemble. Notes of cedar, tobacco and liquorice, framed by silky tannins.

TASTING NOTES

Love at first sight. Magnificent colour. The nose is intense, focussed, pure fruit. A hint of blackberry jam. Subtle Graves character. Classy. Starts delicious, velvety. Opens gently on raspberry flavours. Melts, at the same time fleshy and tannic, but these are soft-edged and rounded tannins. Has lost some weight since last year, gains precision, generosity, and profound aromatic complexity on the finish. A great success.

Hold until 2008 – 2009.

(J. M. QUARIN – Carnets de Dégustations “Bordeaux 2003” – n° 47 – November 2005)

Quite simply superb ! Class, concentration, richness, candied fruit – exceptional at this level of concentration. So rich and dense you could spread it on toast. (VINUM n° 3 – “Bordeaux 2003” - June 2004)

BLEND

55 % merlot

25 % cabernet franc

20 % cabernet sauvignon

HARVEST DATES

September 3, 4, 2003

September 10, 2003

September 18,19, 2003

Merlot

Cabernet franc

Cabernet sauvignon