

TECHNICAL NOTES FOR THE 2004 VINTAGE

2004 can be considered a classic Bordeaux vintage, based on temperatures during the summer and autumn, but also based on the balance between the different components in the wines (alcohol, acids, polyphenols).

This vintage follows the atypical 2003, a harvest of very limited yields due to drought and extremely high temperatures throughout the season. During the flowering period in May 2004, we were already surprised by the fertility of the first shoots and by the size of the bunches. It was as if the vines had accumulated their reserves in 2003, stimulating fruit production in 2004. Yields were relatively high despite severe manual fruit thinning during the growing season.

The quality of the great red wines of the vintage is undeniable. The wines are deeply coloured, lively and consistently fresh. The tannic structure is softened by a certain element of roundness. Pleasant fruit aromas complete the ensemble which shows considerable complexity. Fresh acidic presence indicates longevity. These are wines which promise to evolve over time.

TASTING NOTES

The originality of this wine's nose sets it apart from its peers. Delicate fruit and resin are underlined by soft vanilla. Good body on the palate: fruit sensations, noble and original flavour. Subtle and soft-edged tannins. Normal length. Guaranteed to be a treat.
(J. M. QUARIN – Carnets de Dégustations “Primeur 2004” – n° 45 – May 2005)

Ample, attractive mid-palate and expressive finish. Full of character. Four stars. (La revue du vin de France – June 2005)

Reveals notes of spice over incredibly stylish fruit. Sustained, precise tannins, controlled, classy finish.

Drink 2012 - 2020

(VINUM – June 2005)

BLEND

60 % merlot

25 % cabernet franc

15 % cabernet sauvignon

HARVEST DATES

September 21, 22, 23, 2004

September 29, 2004

October 4, 2004

Merlot

Cabernet franc

Cabernet sauvignon