



## 2011 Vintage

### Weather Conditions

2011 will remain a surprising vintage, sometimes confusing, marked by an inversion of the seasonal climate conditions. Indeed, a **dry hot spring** that allowed an early development of the vine preceded a **summer on the cold side** punctuated by a few precipitations that allowed the vine to regenerate and follow its normal development.

From the beginning of spring we observed temperatures notably over the average for that time of year, which promoted an **early budding** of the vine around the 28<sup>th</sup> of March, followed by a fast start of the growth cycle. This hot, sunny, and dry weather was maintained throughout the season and allowed for a **homogenous flowering** in excellent conditions around the 12<sup>th</sup> of May. We observed a nice berry development, particularly for the Merlots and a plant development in optimal parasite conditions.

From this lack of water, the **véraison** started as early as the first days of July, three weeks early compared to a normal year. However, starting at the 15<sup>th</sup> of July, a fresher climate accompanied by light rains moves in to our region. These rains allowed the vine to restart its growth but slowed véraison, which stretched to the first days of August.

Throughout the summer we accomplished various canopy management techniques with a lot of precision because we had to manage the disposition of the clusters on each plant based on the plot and the age of the vine. The size and weight of the berries remained small. After a light de-leafing on the rising side at the end of June, we realized a moderate green harvest on most of the plots, which is actually more of a de-compaction of the clusters; this allowed us to maintain a good sanitary state until the harvest.

The month of **August** presented uneven climate, on the cold side with hot spells particularly after the 15. All through this period an important vigilance is imposed. Our teams were able to switch off in order to intervene whenever necessary at the vine. The ripeness of the berries was reached slowly but consistently, in good conditions, and the grape analysis revealed an already satisfying balance and an excellent polyphenol and aromatic potential starting at the end of the month of August.

On the first of September, a **hailstorm** hit the south of the region of Saint-Estèphe. A few hectares of Merlot were hit. Thankfully, these Merlots had already attained a sufficient level of maturity and because of the team's reactivity to the storm. We were able to harvest all of it the following day. Subsequent weather conditions were more favorable, which allowed us to finish harvest calmly on the 22<sup>nd</sup> of September.

### Blend

40% Cabernet Sauvignon  
60% Merlot

### Tasting notes

Tim Atkin - May 2012 – 89pts

CH'NG Poh Tiong – Chinese cuisine and Wine – May 2012 - \*\*\*

Whiff of figs and prunes. Spiced sweetness. A touch of dryness on the finish.

Robert Parker – The Wine Advocate – April 2012 - 82-84pts

This property was hit by the hail stor of September 1<sup>st</sup>, and the final blend of 60% Merlot and of 40% cabernet sauvignon displays a tightly-knit, clipped, tart feel.

Jancis Robinson – - April 2012 – 15,5/20

Rich crimson, intense blackcurrant fruit on the nose. Then much lighter on the palate. Drink 2015-2021