



<u>Côtes de Bordeaux Rouge 6ème Génération 2016</u>

The 2016 vintage is a game of two halves and will therefore have a degree of uniqueness about it. Driving through the vineyards one can see the effect of the August heat, with some grapes burned on one side and some yellowing and loss of vigor on the lower leaves, but this is generally affecting young vines or plants on sandy soils and gravels soils. The mildew during flowering did reduce yields but this will have no effect on the quality of the remaining grapes. A common problem across the region was also an unusually high level of grape worms – a very small parasite which attacks the fruit by making small holes in the skin. The juices then escape and rot sets in. 2016 stays a great vintage and the harvest was quite late.



Surface: 43 ha wich 14 ha devoted to AOC Côtes de Bordeaux

Soils: Deep gravels and limestone

Rootstosk: 3309C

Fertilizer: Organic

Density of planting:

3 000 à 5 000 per hectare

Age of vines: 35 years

Grapes Merlot 20%

varieties : Cabernet Sauvignon 80%

Pruning Guyot simple and cordon royat

Yield: 35hl/ha

Macération Cold macerations, fermentations in stainless steel tanks with

temperature control

Malolactique : Yes

Consultants: Christian Sourdes (Laboratoire œnologique Sourdes

Podensac)

TASTING NOTES

Eyes

A deep purplish red colour with flashes of plum, revealing an impressive density and depth

Nose

a finely textured nose with aromas of jammy wild fruit blackcurrant, whortleberry and blackberry), with a Mediterranean density

Mouth



The amplitude of the tannins is simply astonishing. Their softness offset by a slight tang, giving the wine an impression of freshness. The finish is seemingly endless with hints of laurel, black pepper and camphor. After a few minutes, the tasting gains in warmth highlighting the notes of moorland and smoky Provence herbs



