

## Harvest Information

Harvest at optimal maturity with two grape sorting processes.

## Winemaking

Thermo-regulated stainless steel and ciment tanks. Cold pre-fermentation maceration, vatting during 4 to 5 weeks. Malolactic fermentation in tank.

## Barrel ageing

Lees stirring for 3 months and aged for 12 months both tanks and one year old French oak barrels.



MÉDOC

