



It all started in 1989 when Jean Guyon bought 2 ha of vines, a wooden hut and the will to do a wine for friends to enjoy. A garage wine that acquired immediate success. The development of the vineyard is the reflection of Jean's charisma and character... Always seeking to do better. Facing a huge success, Jean decided to move forward. Selecting the best parcel of the plateau de By, he bought a few ha there and then for their soil characteristics. The combination of the soil and merlot grape results in fruit-driven, subtle, soft rounded wines with just the right amount of tannin and oak; an addictive "chocolate cake" wine as calls it Jean. You enjoy one glass, and you just want another one.

Vintage 2013

It is in difficult vintages that a great terroir reveals all its magic. Despite a difficult season, our Merlot were ripe enough to produce good honest wines.

Vineyards

A 87 ha (215 acres) vineyard located on a clay-gravel hilltop terroir. The vines are on average 40 years old, the density is 8.500 plants per hectare. Double Guyot pruning. Sustainable farming with carefully managed soil and enherbed rows.

70% Merlot - 10% Cabernet Sauvignon - 10% Cabernet Franc - 10% Petit Verdot

Harvest Information

Mostly hand-picked, the grapes are sorted twice on arrival at the winery once on a sorting table, once manually.

Winemaking

Stainless steel tanks larger than higher (3.50m large, 1.50m high) conceived by Jean Guyon are used in order to have more juice in contact with the grape marc. Thermo-regulated truncated vats are used for a cold pre-fermentation maceration. Vatting lasts 4 to 6 weeks following the alcoholic fermentation. A malolactic fermentation takes then place in new oak barrels for 2/3 of the wine.

Barrel ageing

Lees stirring for 3 months and aged for 12 months in 100% French Oak barrels (2/3 in new barrels, 1/3 in 1-year old barrel).

Bettane & Desseauve Concours Général Agricole de Paris 2015 Andreas Larsson & Markus Del Monego Weinwisser - René Gabriel

Gold Medal



