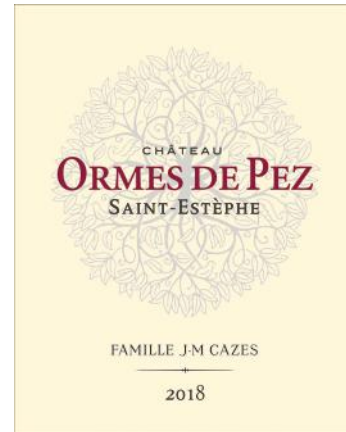




APPELLATION
Saint-Estèphe

VINTAGE
2018

OWNER
Famille J-M CAZES



Surface: 40 hectares

« **Terroir** » (soil): Garonne Gravel

Harvest: Hand-picked and sorted at the vineyard

Ageing: 16 months in French oak barrels (45% new wood)

Blend: 41% Cabernet Sauvignon, 50% Merlot, 7% Cabernet Franc, 2% Petit Verdot

Purple Rain...

After a particularly rainy winter, bud break came slightly late (five to seven days late depending on the variety). The 2018 vintage was then marked by two periods. The first saw relatively mild temperatures but heavy rainfall, from March to early July. The second period began mid-July with fine summer weather, hot temperatures and excessive sunshine. This had a strong impact on the phenological development and put a stop to the cryptogamic diseases that had begun in the first part of the season.

Following a homogeneous and slightly earlier than usual veraison, ripening got off to a most auspicious start and continued through to harvest.

The grapes were harvested traditionally, by hand, by a team of about fifty people. Picking began on 20 September with the first Merlot plants and continued until 26 September. Harvesting of the Cabernet Franc, Cabernet Sauvignon and Petit Verdot then took place from 25 September to 9 October. Upon arrival at the cellar, the sanitary state of the grapes was perfect, with rich sugar content and exceptional polyphenols. The yields were moderate.

Alcoholic fermentation and maceration lasted for around 20 days during which progressive cycles of 'rack and return' and pumping over were carried out. This traditional winemaking method prioritises a gentle extraction of colours and tannins. The wine was then put into barrels for a 16 months ageing period.

On the palate, rich tannins impart a great complex structure. The wines display deep red and black fruit aromas alongside licorice and woodsmoke.

FAMILLE J-M CAZES

