

VINTAGE  
2025



# TECHNICAL SHEET

## PRIMEURS

Surface area in production	4 hectares (9.88 acres)
Density of plantation	7,800 vines per hectare
Average age of vines	6 years old
Types of soils	Clay and limestone
Vineyard management	Combination of autumn sowing and natural grassing Careful debudding Manual leaf removal and trimming on one side Green harvesting
Harvest	Intra-parcel 100% by hand in small crates First sorting in the vineyard, de-stemming of the bunches, sorting by densimetry and a final manual sorting
Date of harvest	12th and 18th september 2025
Yield	33 hL/ha
Potential Blend	56% merlot, 33% cabernet franc, 11% cabernet-sauvignon
Types of vats	8 small temperature-controlled double-walled cylindrical stainless steel vats (40 hL at 69 hL)
Vinification techniques	Short pre-fermentation maceration under bioprotection Extraction by pumping over in an aqueous phase Gentle maceration at the end of vatting
Vatting time	20-26 days
Ageing	29% in oak foudres of 30 hL 20% in new oak barrels of 225 L 20% in one-year-old oak barrels of 225 L 12% in new demi-muids of 600 L 10% in one-year-old demi-muids of 600 L 7% in terracotta amphorae of 7.5 hL 2% in two-year-old oak barrels of 225 L
Potential alcoholic degree	~ 13.2°
Production	14,000 bottles