

Despite an overall great vintage, the 2017 harvest was notably marked by atypical climatic conditions. Although the total rainfall (315mm) was rather normal between April 2016 and April 2017, most of the natural hydric resources were derived from unusual early rains, between April and July 2016 (249mm). Little to no rain was then registered from August 2016 to April 2017. Average temperatures were also significantly high, registering 1°C to 2.5°C above average from August 2016 until harvest with absolute temperatures reaching up to 36°C in November and January.

These extremely dry and warm conditions generated a very early vintage. All phenological stages occurred two to three weeks earlier than usual, including the harvest, which commenced on March 9<sup>th</sup> with Merlot. The first Cabernet Sauvignon followed on March 20<sup>th</sup> and continued throughout April with the last of the Cabernet Sauvignon and Carménère intake on April 27<sup>th</sup>.

Severe draught and heat contributed to dramatically low yields. Yet despite these extremes, the overall vintage resulted in superb quality and purity of fruit, with small berries of great concentration, character and acidity.

#### *Tasting Notes*

Deep, intense and opaque ruby red.  
The nose reveals a generous, powerful and layered bouquet of ripe cassis and blackberries, interwoven with hints of mineral, fine notes of vanilla, coffee, black pepper and earth. Dense and full-bodied, the wine fills the mouth with round, ripe and refined tannins, leaving an overall impression of balance

#### *NOTES*

---

---

---

---

---

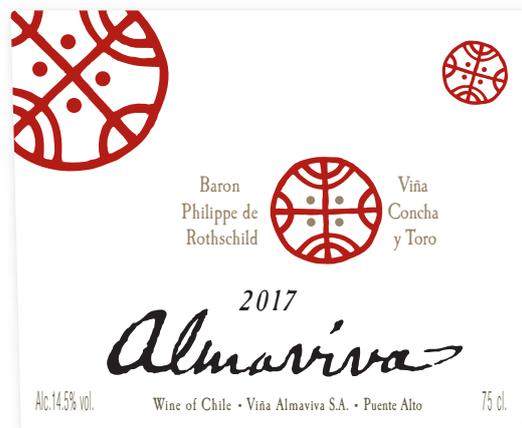
---

---

---

---

---



and persistence. Produced from an extremely warm, but superb vintage, this well-structured wine of balanced acidity strikes a wonderful combination of elegance and power, with a very promising long aging potential.

#### *Assemblage*

Cabernet Sauvignon:	65 %
Carménère:	23 %
Cabernet Franc:	5 %
Petit Verdot:	5 %
Merlot:	2 %

Barrel Aging: 19 Months, New French Oak.