



D de DASSAULT

SAINT-EMILION GRAND CRU

2012

THE ESTATE

Situation: on the northern slopes of Saint-Emilion

Soil: ancient siliceous and siliceous limestone sand

Grape varieties: 70% Merlot, 30% Cabernet Franc

Average age of vines: our youngest vines

VINEYARD MANAGEMENT

Pruning: double guyot, debudding

Leaf removal: by hand, on both sides of rows

Green harvesting: if necessary

WINEMAKING PROCESS & AGEING

Winemaking: in small stainless vats with internal temperature control

Malolactic fermentation in stainless vats

Ageing: one-year-old barrels and vats

Ageing period: 12 to 18 months depending plots

PRODUCTION IN 2012

21,000 bottles (estimate)