CHS

2019

CLIMATE

Winter 2018 is classic thus perfect, quite cold and not too wet. February and March are very mild but very dry, followed by an April with very dense rains.

No better with a few frost nights that heckle a few buds. A very regular rain floods June and the flower get out of it, almost. July sets records of heat. August and early September are more normalized.

Alas, it is under a threatening and sometimes yielding sky that the harvest will take place.

But once again, experience and cold-blood give birth to a very good wine, even exceptional.

GRAPE HARVESTS

Merlot: from 26/09/2019 to 02/10/2019
Cabernet sauvignon: from 02/10/2019 to 11/10/2019
Petit verdot: 07/10/2019
Cabernet franc: 03/10/2019

BLENDING

Cabernet sauvignon: 52%, **Merlot:** 40%, **Petit verdot:** 6%, **Cabernet franc:** 2%.

TASTING NOTES

Nose slightly vanilla with deep aromas of cherry, blackberry, blackcurrant and old rose.

Ample and wide attack.

Voluminous and supple mouth with velvety tannins, marked by new wood at this stage.

Long and fruity persistance. Wait 2025 to taste with an ageing potential to 2045.