

# RESERVE SPECIALE PAUILLAC 2009

## GRAPE VARIETIES:

65 % Cabernet Sauvignon,  
35% Merlot

## CLIMATIC YEAR AND HARVEST CONDITIONS

**Climate:** The 2009 vintage met the five conditions necessary for a great year in Bordeaux: homogeneous, early flowering and setting (early June) with hot, dry, sunny weather; an equally early start to the ripening process (véraison), beginning in late July, complete ripeness due a warm, dry August and September, and finally dream harvests starting late in September, in perfect weather conditions!

The 2009 Pauillacs are powerful, rich and concentrated: a great vintage for the AOC!

**Harvests:** From 25 September to 10 October.

## VINIFICATION AND AGEING

**Yield:** 45 hl / ha

**Vinification:** Traditional in stainless steel vats

**Alcoholic fermentation:** Temperature 28°/30° C

**Maceration time:** 3 to 4 weeks

**Ageing:** Partially in barrels (50% of the batches)

**Bottling:** March 2011

**Alcoholic degree:** 13.2 % vol

**Total acidity:** 3.28 g/l

**PH:** 3.79

**Residual sugar:** < 2 g/l

**Production:** 9 000 cases

## TASTING NOTES

**Colour:** Deep ruby red.

**Nose:** Intense, delicate and complex, dominated by notes of leather and wax polish. Jammy aromas of Morello cherries and spices (cinnamon, nutmeg) develop with swirling.

**Palate:** A robust, rich wine with powerful, ripe, well-integrated tannins. The finish is very long, with spices and liquorice.



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