



2012 Cuvée Violette

2012 Vintage Report

Winter was mild with little rainfall until the second half of December, when the temperatures became icy — as low as minus 10 C to minus 12 C (10 F to 14 F) — resulting in snowfall. March was also mild, peaking at 25 C (77 F), with little rainfall. April was a very rainy month, with a cold spell during the second half of the month, largely slowing down the growth of the vegetation. May was characterized by periods of alternating sunshine and high temperatures, followed by low temperatures and rainy spells. June was mild and cloudy with regular rainfall. Flowering was late and drawn-out. The first weeks of July were marked by little rain, low temperatures and cloudy weather. Heavy rainfall on July 13 and 14 was followed by a rise in temperatures. Rainfall on July 30 was replaced by a sunny and warm period until mid-September. The second part of September was marked by successive rainfall until the beginning of October. The Cabernet Franc was picked when well-ripened from October 17 to 23, despite the fairly difficult conditions brought about by almost-daily rainfall.

Vineyard

Soil: Silty-clay terroir, consisting of sandstone grit and red flint on tuffeau (limestone)
 Surface Area: 1 hectare (2.47 acres)
 Age of vines: 40 years for Cabernet Franc; 60 years for Cabernet Sauvignon

Viticulture

Pruning: Gobelet system of spur pruning
 Cultivation: Covering the vine stock with soil in autumn, plowing-down in spring, tilling and allowing natural grasses to grow; biodynamic practices include infusions and plant decoctions applied to the vineyards, depending upon the lunar calendar. DEMETER Certified 100% Biodynamic.

Harvest

Hand-picked in 12-kilogram (26-pound) and sorted at the vineyard parcel
 Cabernet Franc yields: 28 hectoliters/hectare (2.1 tons/acre)
 Cabernet Sauvignon yields: 20 hectoliters/hectare (1.48 tons/acre)

Vinification

Destemmed grapes are fermented using native yeast; 20-day maceration without extraction, gentle cap punching, limited pump-overs, infusion techniques, at temperatures of 18 C to 25 C (64 F to 77 F). Slow and gentle pressing in a pneumatic press.

Maturing

Eighteen months on fine lees in French oak casks used five times previously; in ancient troglodyte cellars cut into the limestone hillside on the property

Bottling

Bottled without filtration or fining on April 11, 2014.

Varietal Composition

60% Cabernet Franc, 40% Cabernet Sauvignon

Suggested Retail

\$50.00

