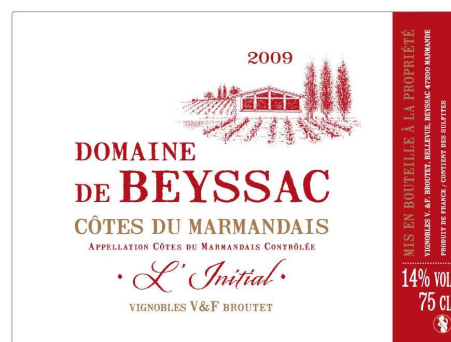


L'Initial 2009



Vineyard (this vintage)

- South facing clay and limestone hillsides, overlooking the valley of the Garonne
- Surface of 2 ha, with a planting density of 5000 plants/ha and a yield of 49 hl/ha
- Vineyard planted in 2006
- Grapes: 40% Merlot, 35% Cabernet Franc, 25% Abouriou
- Engaged in Organic Farming since May 2009



Viticulture

- Ranks weeded mechanically (rotary blade and intervine tools), grassed inter-rows
- Mechanical cropping and sucker removal
- Debudding, resawing, hitching, leaf-thinning by hand
- Oidium and mildew treatment by spray, face by face (copper <3kg/ha/an, and sulfur)

Winemaking

- Hand harvested in small crates
- Destemming, sorting and transfer to vats without crushing the berries
- Maceration at 10°C
- Fermentation at 26°C in stainless steel vats with pumping over and punching down
- Malolactic fermentation, maturation for about 11 months in stainless steel tanks, with periodic racking
- Light filtration during bottling, preserving all the qualities of the wine. Deposits that can be observed in the bottle are natural; they do not detract from the quality of the wine.

- Appellation : AOP Côtes du Marmandais rouge
- Alcoholic strength : 14 %vol
- Quantity produced : 7,575 bottles 75cl

Honors

- **Gold Medal** at Concours Général Agricole de Paris, 2011
- **Bronze Medal** at Decanter World Wine Awards, 2011
- "The nose is deliciously fresh, complex and exuberant and the palate is full/medium bodied, full of rich flavour and well structured but not in the least jammy with lively acidity, minerals and some attractive tar and gum undertones; yum 16.5/20" (Tim York, WineLovers Discussion Group, 11/2011).

