

Alter Ego

2007

An exceptionally hot and dry April gave the vines a ten-day head start on their usual growth. But from the end of April until the end of August, the weather was generally cool and damp. The flowering took place during a period of beautiful, sunny and dry weather but was prolonged due to the cool and rainy weather that followed. The ripening conditions for the grapes were a constant source of stress. From mid-June through July, we removed secondary shoots and bunch thinning which allowed us to maintain a good aeration in the clusters. The weather remained cool at the end of July, so we responded in most areas of the vineyard by painstakingly thinning the leaves around the clusters, letting the berries enjoy a maximum exposure to sunlight. At the end of August, our first tastings of the grapes showed that they already had an excellent aromatic

potential. September began with the arrival of an east wind that concentrated the berries and accelerated their ripening. The harvest began on the first parcels of Merlot on September 20, following three weeks of beautiful weather, with cool mornings and mild, sunny afternoons.

BLEND

MERLOT 60%

CABERNET SAUVIGNON 40%

HARVEST DATES

20/09/2007 TO 02/10/2007

AGEING POTENTIAL

MATURE, READY TO DRINK

