



## 2013 Cuvée Violette

### Vintage Report

Although the beginning of the winter of 2013 was characterized by low temperatures, it was accompanied by unremitting rains. The beginning of spring was so cold that bud-break was delayed. Then two beautiful days at the end of April allowed the shoots to break through. The month of May was marked by relatively low temperatures for the season with little rainfall. The first two weeks of June were seasonably warm, which gave way to heavy rain storms. Flowering occurred at the end of June and progressed well, despite temperatures that were rather low for the season. From July to mid-September temperatures were not excessive for the summer months, but also there was less rain than usual. The vines grew very quickly, and the grapes set with equal speed. In mid-September a spell of rainy weather across the region allowed the grapes to develop and mature in a good state of health. Temperatures during both day and night remained sufficiently warm. Harvest was marked by good weather conditions with little rain and agreeable temperatures.

### 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, following the rhythms of the biodynamic calendar. DEMETER Certified 100% Biodynamic.

### Harvest

Hand-picked in 12-kilogram (26-pound) boxes and sorted in the vineyard

Cabernet Franc harvested October 17-20; yields were 25 hectoliters/hectare

Cabernet Sauvignon harvested October 21; yields were 18 hectoliters/hectare

### Vinification

Destemmed grapes were fermented using native yeasts; 20-day maceration without extraction; gentle cap punching; limited pump-overs; and 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 15, 2015, a "flower day"

### Varietal Composition

60% Cabernet Franc, 40% Cabernet Sauvignon

