2021, ROC*k* and RO^{LL}

The meteorological context in 2021 was complicated at times, marked by cool temperatures and a slight water deficit, resulting in a vintage that brought the expression of **great "terroirs"** to the front.

The climatic conditions at the end of September allowed the Cabernets to reach **perfect maturity**, of a particular high **quality**.

Alcohol by volume is moderate and back to classic levels, between 12.5 and 13.5% vol.

The wines offer a beautiful colour and have a good extractable **anthocyanin** content, despite the low temperature variations observed over the summer.

The ripening conditions and moderate water stress bring a powerful **freshness** and beautiful **aromatic complexity**, with very marked notes of fresh red fruits.

Appellation Pauillac

Surface 110 hectares

Terroir (soil) Garonne gravel

Harvest Hand-picked and sorted at the vineyard and table

Average yields (appellation) 35 hl per hectare

Ageing 18 months in French oak barrels (75% new wood)

> Blend 67% Cabernet Sauvignon 25% Merlot 3% Cabernet Franc 5% Petit Verdot

> Analyses Acidity: 3.80 g/l of H₂SO₄ Alcohol: 13.14% vol. pH: 3.72 TPI: 90

