

THE WINE

PAUILLAC

Armailhac

62% Cabernet Sauvignon
27% Merlot
9% Cabernet Franc
2% Petit Verdot

13°6. Usual volume i.e + 30% in comparison to 2018. Harvest time : September 19 to October 9

Carruades de Lafite

68% Cabernet Sauvignon
23% Merlot
5% Cabernet Franc

13°7. Harvest time : September 19 to October 7. More classic than the 2018 vintage (+ Cabernet proportion)

Clerc Milon

72% Cabernet Sauvignon
22% Merlot
4% Cabernet Franc
2% Petit Verdot

13°7. Same quantity as the 2018 vintage. Same blend as the 1986 vintage

Duhart Milon

70% Cabernet Sauvignon
30% Merlot

13°7. Harvest time : September 19 to October 4

Echo de Lynch Bages

46% Cabernet Sauvignon
53% Merlot
1% Cabernet Franc

14°. PH 3,80. IPT 78. Acidity 3,5 gr/l

Forts de Latour

65% Cabernet Sauvignon
30% Merlot
5% Petit Verdot

Aged in oak barrels up to 35% new wood

Grand Puy Ducasse

53% Cabernet Sauvignon
47% Merlot

Grand Puy Lacoste

83% Cabernet Sauvignon
17% Merlot

Les Griffons de Pichon

59% Merlot
41% Cabernet Sauvignon

23% of the 73 hectares

Haut Bages Libéral

80% Cabernet Sauvignon
20% Merlot

14°25. PH 3,6. 45 hl/ha same as the 2018. Biodynamic . 12% to 14% press wine. Harvest: September 20 to October 8

Haut Batailley

76% Cabernet Sauvignon
24% Merlot

14°1. PH 3,75. IPT 83. 60% new wood

Haut Batailley verso

65% Cabernet Sauvignon
35% Merlot

14°. PH 3,79. IPT 70.

Lacoste Borie

62% Cabernet Sauvignon
29% Merlot
9% Cabernet Franc

14°3

Lafite Rothschild

94% Cabernet Sauvignon
5% Merlot
1% Petit Verdot

13°4. The wine began its construction as a 2016 vintage and ended as a 2018. Harvest time : September 19 to October 7

Latour

92,5% Cabernet Sauvignon
7,5% Petit Verdot

The highest volume since 2004

Lynch Bages

70% Cabernet Sauvignon
24% Merlot
3% Cabernet Franc
3% Petit Verdot

14°1. PH 3,77. IPT 91. 75% New wood



Jean-Sébastien Philippe



François-Xavier et Emeline Borie



Camille Sereys de Rothschild



Jean-Michel Cazes

Mouton Rothschild	90% Cabernet Sauvignon 9% Merlot 1% Petit Verdot	13°6. More classic than the 2018 vintage. Blend of the great Pauillac wines.
Pedesclaux	72% Cabernet Sauvignon 20% Merlot 6% Cabernet Franc 2% Petit Verdot	13°64. PH 3,8. Acidity 3,5. 68% new wood. More and more Cabernet Sauvignon. 52% first wine (70% in general). In organic conversion since the 2019 vintage
Petit Mouton	68% Cabernet Sauvignon 32% Merlot	13°7. Large Merlot proportion
Pichon Baron	87% Cabernet Sauvignon 13% Merlot	Harvest: September 18 to October 11. Half out of the 73 ha vineyard
Pichon Lalande	75% Cabernet Sauvignon 6% Merlot 23% Cabernet Franc	Yield : 42 hl/ha out of 72 ha. In 2018, 36 hl/ha out of 74 ha. 21 days vatting
Pontet Canet	65% Cabernet Sauvignon 30% Merlot 3% Cabernet Franc 2% Petit Verdot	Usual harvest. 100% of the production in Pontet Canet. 50% new wood. 35% amphoras.
Réserve de la Comtesse	51% Cabernet Sauvignon 46% Merlot 3% Cabernet Franc	14°12. PH 3,75. 10% press wine



Manon Lorenzetti



Christian Seely et Xavier Sanchez

SAINT-ESTEPHE

Calon Ségur	73% Cabernet Sauvignon 14% Merlot 12% Cabernet Franc 1% Petit Verdot	14°6. PH 3,85. Yield : 40 hl/ha. 100% new barrels. Harvest time: September 24 to October 9.
Cos d'Estournel	65% Cabernet Sauvignon 35% Merlot	14°2. PH 3,77. IPT 67. 55% new barrels
Cos Labory	34% Merlot 60% Cabernet Sauvignon 6% Petit Verdot	13°5. 48 hl/ha. Aged in oak casks, 50% new
Dame de Montrose	48% Cabernet Sauvignon (More than usual) 45% Merlot 3% Cabernet Franc	14°5. 47 hl/ha (28 en 2018)
Frank Phélan	60% Cabernet Sauvignon 36% Merlot 4% Petit Verdot	13°8. PH 3,9.
Lafon Rochet	65% Cabernet Sauvignon 30% Merlot 5% Cabernet Franc	14°3. PH 3,79. Acidity 3,20. A style between 2018 and 2016. Harvest time : September 25 to October 11
Lilian Ladouys	59% Merlot 37% Cabernet Sauvignon 3% Petit Verdot 1% Cabernet Franc	13° 73. PH 3,84. Acidity 3.1. 35% new wood. Cru Bourgeois Exceptionnel. 80 ha. In organic conversion since the 2020 vintage
Le Marquis de Calon Ségur	54% Cabernet Sauvignon 44% Merlot 2% Cabernet Franc	15°1. PH 3,9.40 hl/ha. 30% new barrels
Montrose	64% Cabernet Sauvignon 30% Merlot 5% Cabernet Franc 1% Petit Verdot	14°5. Harvest: September 19 to October 8



Vincent Millet



Basile Tesseron

Ormes de Pez	40% Cabernet Sauvignon 50% Merlot 7% Cabernet Franc 3% Petit Verdot	14° - PH 3,71- IPT 80. 45% new wood
Les Pagodes de Cos	55% Cabernet Sauvignon 36% Merlot 5% Cabernet Franc 4% Petit Verdot	14°+. Harvest: September 23 to October 7
Phélan Ségur	56% Cabernet Sauvignon 42% Merlot 2% Cabernet Franc (back)	14°5. PH 3,80. IPT 81. 55% new barrels. Harvest time : September 24 to October 10
Tronquoy Lalande	50% Merlot 44% Cabernet Sauvignon 6% Petit Verdot	14°5. Harvest: September 19 to October 8



Malou Le Sommer

SAINT-JULIEN

Beychevelle	49% Merlot 46% Cabernet Sauvignon 3% Petit Verdot 2% Cabernet Franc	13°7. PH 3,77. Release of 85% of the wine. Same production as last year but less futures offered.
Branaire Ducru	56% Cabernet Sauvignon 35% Merlot 4% Cabernet Franc 5% Petit Verdot	Yield : 43 hl/ha. Harvest time : September 19 to October 9
Clos du Marquis	70% Cabernet Sauvignon 23% Merlot 7% Cabernet Franc	14°1. PH 3,62. IPT : 79. Yield : 43 hl/ha. 6% press wine. Sustainable farming, Harvest time : September 21 to October 9.



Erwan Le Brozec



François-Xavier Maroteaux

Connétable de Talbot	63% Merlot 37% Cabernet Sauvignon	Acidity 3,33. PH 3,83. 46 hl/ha same as Talbot but 4 ha less
La Croix Ducru-Beaucaillou	50% Cabernet Sauvignon 46% Merlot 4% Petit Verdot	14°3. PH 3,78. IPT : 88. Aged for 12 months
Ducru Beaucaillou	80% Cabernet Sauvignon 20% Merlot noir	14°2. PH 3,8. IPT 84. Ageing for 18 months in 100% new oak barrels
Fiefs de Lagrange	53% Cabernet Sauvignon 44% Merlot 3% Petit Verdot	Harvest: September 18 to October 14. 20% new barrels



Bruno Borie

Gloria	55% Cabernet Sauvignon 34% Merlot 6% Cabernet Franc 5% Petit Verdot	40hl/ha. 45% new barrels. Sustainable farming using organic products and biocontrol. ISO 140001 and HEV3 certified
Gruaud Larose	61% Cabernet Sauvignon 29% Merlot 7% Cabernet Franc 3% Petit Verdot	13°65. Acidity 3,15. 41 hl/ha like the 2018. Biodynamic and organic culture. In conversion since 2019
Lagrange	80% Cabernet Sauvignon 18% Merlot 2% Petit Verdot	30% grand vin versus 54% in 2018. 50% new barrels. 60 mm of rain in 3 months (June 14 to September 20). Harvest: September 18 to October 2 for Merlots, October 7 to October 18 for Cabernets



Mathieu Bordes

Langoa Barton	67% Cabernet Sauvignon 26% Merlot 7% Cabernet Franc	13°92. 60% new barrels. Same quantity as 2018. Harvest: September 21 to September 28 for Merlots, September 30 to October 8 for Cabernets.
Léoville Barton	84% Cabernet Sauvignon 16% Merlot	13°88. 60% new barrels
Léoville Las Cases	79% Cabernet Sauvignon 11% Merlot 9% Cabernet Franc	14°02. PH 3,67. IPT : 80. Acidity : 3,38. Yield : 38 hl/ha in comparison to 35 and 33. Harvest time : September 17 to October 8. 6% press wine. Classic blend. Sustainable farming
Léoville Poyferré	67% Cabernet Sauvignon 27% Merlot 3% Petit Verdot 3% Cabernet Franc	14°2. PH 3,75. IPT : 77. Yield : 48,5 hl/ha. HEV3 since the 2017 vintage. Harvest time: September 20 to October 11
Le Petit Ducru de Ducru-Beaucaillou	60% Merlot 36 % Cabernet 4% Petit Verdot	14°2. PH 3,79. IPT : 87. Aged for 12 months 30% new wood
Le Petit Lion du Marquis de Léoville Las Cases	46% Cabernet Sauvignon 43% Merlot included the old Merlot from Léoville Las Cases 11% Cabernet Franc	14°02. PH 3,55. IPT : 75. Acidity : 3,47. Yield : 38 hl/ha in comparison to 35 and 33. Harvest time : September 17 to October 8. Sustainable farming
Saint Pierre	79% Cabernet Sauvignon 21% Merlot	Yield: 41 hl/ha. 49% new oak casks. Sustainable viticulture using organic products and biocontrol. ISO 140001 and HEV3 certified
Sarget de Gruaud Larose	61% Cabernet Sauvignon 29% Merlot 7% Cabernet Franc 3% Petit Verdot	13°49. Acidity 3,15. Yield: 41 hl/ha like the 2018. Biodynamic and organic culture . In conversion since 2019
Talbot	69% Cabernet Sauvignon 26% Merlot 5% Petit Verdot	14°1. PH 3,78. AT 3,43. 60% new barrels



Damien et Lilian Barton Sartorius



Sara Lecompte Cuvelier

MARGAUX

Alter Ego	52% Merlot 40% Cabernet Sauvignon 8% Petit Verdot	13°7. 100% Biodynamic Demeter. 30% new barrels. Colder temperatures to give a more fruity wine.
Baron de Brane	54% Cabernet Sauvignon 45% Merlot 1% Carménère	14° +
Blason d'Issan	60% Merlot 40% Cabernet Sauvignon	13°49. PH 3,65. Acidity 3.52
Boyd Cantenac		13°5. Less than 35hl/ha. Sustainable farming, little copper
Brane Cantenac	70% Cabernet Sauvignon 26% Merlot 2% Cabernet Franc	14°2. Large selection with Eric Boissenot. The great wine comes from the plateau (the 4th terrace)
Cantenac Brown	68% Cabernet Sauvignon 32% Merlot	Ageing in 60% new barrels. Harvest time: September 18 to October 7
Chevalier de Lascombes	50% Cabernet Sauvignon 50% Merlot	
Desmirail	50% Cabernet Sauvignon 45% Merlot 5% Petit Verdot. Classique	Same volume as 2016 vintage i.e 2 x 2018. Winemakers : Eric Boissenot and Antoine Médeville. 70 000 bottles released



Denis Lurton

Durfort Vivens	90% Cabernet Sauvignon 10% Merlot	13°5. PH 3,65. IPT 80. 49 hl/ha. 55 g sulfur max. 1/3 amphoras
Ferrière	70% Cabernet Sauvignon 5% Petit Verdot 25% Merlot	14°3. PH 3,59. 41 hl/ha like the 2018 . Biodynamic. 12% to 14% press wine. Harvest: September 20 to October 8
La Gurgue	52% Merlot 45% Cabernet Sauvignon 3% Cabernet Franc	13°5. PH 3,5. 41 hl/ha like the 2018 . Biodynamic. 12% to 14% press wine. Harvest: September 20 to October 8
Issan	70% Cabernet Sauvignon 30% Merlot	13°37. PH 3,72. Acidity 3,42. 50% new barrels, 45% first wine. Harvest time : September 25 to October 11
Kirwan	59% Cabernet Sauvignon 28% Merlot 6% Cabernet Franc 6% Petit Verdot 1% Carménère	13°35. PH 3,6. IPT 64,5. 55 hl/ha versus 25 in 2018. Sustainable farming , 95% organic .Chemical treatment on the flower. Iso 14001, HEV3
Labegorce	45% Merlot 40% Cabernet Sauvignon 9% Cabernet Franc 6% Petit Verdot	14°5. PH 3,6. 55 hl/ha. IPT 76. Sustainable farming using organic products. 40% new barrels
Lascombes	50% Cabernet Sauvignon 45% Merlot 5% Petit Verdot	48 hl/ha
Margaux	90% Cabernet Sauvignon 7% Merlot 2% Cabernet Franc 1% Petit Verdot	13°9. IPT 75 (a record after the 2018). PH 3,66. 37% grand vin . A lot more wine, 50% more. Harvest: September 18 to October 10
Margaux de Brane	77% Merlot 18% Cabernet Sauvignon 5% Cabernet Franc	
Marquis d'Alesme	51% Cabernet Sauvignon 37% Merlot 5% Cabernet Franc 7% Petit Verdot	14°5. 55 hl/ha. IPT 80. PH 3,6. Sustainable farming using organic products. 50% new barrels
Marquis de Terme	60% Cabernet Sauvignon 35% Merlot 5% Petit Verdot	13°. PH 3,66. IPT 83. 51 hl/ha instead of 42. Sustainable farming, biocontrol HEV3 since 2016. Maximum 4% press wine. Harvest: September 24 to October 10
Monbrison	75% Cabernet Sauvignon 25% Merlot	25 hl/ha. Sustainable farming, HEV3
Palmer	53% Cabernet Sauvignon 43% Merlot 4% Petit Verdot	13°8. IPT 72. 47 hl/ha in comparison to 11 last year. Biodynamic 100% Demeter. 50% new barrels. 8 to 10% press wine since they started using tangential flow filtration
Pavillon rouge du Château Margaux	76% Cabernet Sauvignon 19% Merlot 2% Cabernet Franc 3% Petit Verdot	47 hl/ha (total property). 27% of the crop
Prieure Lichine	35% Merlot 62% Cabernet Sauvignon 3% Petit Verdot	13°5. PH 3,66. IPT 85. 51 hl/ha, 45 hl/ha for the 1st wine. Sustainable agriculture . Iso, HEV3, not CRM. 10% press wine. Harvest: September 23 to October 15



Emmanuel Cruse, Manon et Jacky Lorenzetti



Dominique Befve



Damien Grelat

Rauzan Ségla	62% Cabernet Sauvignon 35,5% Merlot 2% Petit Verdot 0,5% Cabernet Franc	14°2. PH 3,7. 42 hl/ha. HEV3 and ISO certifications in progress. Use of organic products, not certified. 60% new barrels
Siran	46% Merlot 44% Cabernet Sauvignon 9% Petit Verdot 1% Cabernet Franc	15°2. 55 hl/ha + with 10 000 feet/ ha. Organic N-1 conversion. Harvest: September 23 to October 12
Tour de Mons	47% Merlot 46% Cabernet Sauvignon 2% Petit Verdot 5% Cabernet Franc	13°5. PH 3,6. IPT 69. 55 hl/ha. Sustainable farming

MOULIS

Chasse-Spleen	60% Cabernet Sauvignon 35% Merlot 6% Petit Verdot 2% Cabernet Franc	13,21%. PH 3,69. IPT 69. Yield: 50 hl/ha. Sustainable viticulture , HEV3, SME
Maucaillou	52% Cabernet Sauvignon 41% Merlot 7% Petit Verdot	Yield : 45 hl/ha. 70% first wine and 30% second wine. 40% new barrels
Mauvesin Barton	64% Merlot 27% Cabernet Sauvignon 9% Cabernet Franc	13°36. -50% à due to frost
Poujeaux	50% Merlot 45% Cabernet Sauvignon 5% Petit Verdot	14°. PH 3,8. Yield : 48 hl/ha. Harvest time : September 25 to October 14. 280 000 bottles produced



Jean-Pierre Foubet

LISTRAC

Fonréaud	45% Cabernet Sauvignon 51% Merlot 4% Petit Verdot	14°5. 39 hl/ha. 30% new barrels. Harvest: October 2 to October 8
Fourcas Dupré	66% Cabernet Sauvignon 33% Merlot 1% Petit Verdot	13°5. PH 3,65. Acidity 3,71. 30% new barrels. French oak and amphoras. Harvest: September 24 to October 14
Fourcas Hosten	50% Cabernet Sauvignon 48% Merlot 1% Petit Verdot 1% Cabernet Franc	13°3. PH 3,68. IPT 83. 27 hl/ha. Organic N-2 conversion. Harvest: September 25 to October 11



Jean-François Fonteneau
et Eric Dupuy

MEDOC

Goulée by Cos d'Estournel	86% Merlot 13% Cabernet Sauvignon 1% Cabernet Franc	13°5
Les Grands Chênes	70% Merlot 30% Cabernet Sauvignon	14°+. 45 hl/h. Iso 140001. HEV3, 15% amphoras and terracotta jars Harvest: September 23 to October 10
Potensac	47% Merlot 36% Cabernet Sauvignon 16% Cabernet Franc 1% Petit Verdot	14°02. IPT 74. PH 3,54. 8 to 10% press wine. 44 hl instead of 55 in general. Harvest time : September 27 to October 8. Vineyard age 50 to 55 years old. 30 to 35% new barrels

HAUT-MEDOC

Madame de Beaucaillou	68% Merlot 17% Cabernet Sauvignon 13% Petit Verdot 2% Cabernet Franc	13°92. PH 3,62. IPT : 90
Camensac	50% Merlot 50% Cabernet Franc	13°7. PH 3,69. IPT 69. 43 hl/ha. Sustainable agriculture, HEV3, SME
Cantemerle	50% Cabernet Sauvignon 30% Merlot 10% Cabernet Franc 10% Petit Verdot	14°. 50 hl/ha versus 30 last year (frost, hail, mildew). PH 3,8. IPT 72. Conventional HEV3. Harvest: September 11 to October 2



Bruno Lemoine

Charmail	48% Merlot 30% Cabernet Sauvignon 20% Cabernet Franc 2% Petit Verdot	
Citran	47% Merlot 34% Cabernet Sauvignon 19% Cabernet Franc	13°5. Sustainable agriculture, tillage without herbicide. 24.53 hl/ha
La Lagune	70% Cabernet Sauvignon 26% Merlot 4% Petit Verdot	14°. 40 hl/ha. Organic farming, biodynamic, converting to Biodyvin
Lanessan	54 % Cabernet Sauvignon 36 % Merlot 10 % Petit Verdot	1/3 new barrels, 1/3 one-year old barrels and 1/3 two-year old barrels. 12 months in French oak 225 liters barrels. Harvest time : September 23 to October 12
Larrivaux	59% Merlot 21% Cabernet Sauvignon 15% Petit Verdot 5% Cabernet Franc	33hl/ha - Harvest: September 30 to October 9. HEV3 certification in progress
Les Pensées de la Tour Carnet	40% Merlot 60% Cabernet Sauvignon	Harvest time : September 20 to October 10
Sénéjac	51% Cabernet Sauvignon 30% Merlot 11% Cabernet Franc 8% Petit Verdot	13°5. 20 hl/ha. Hail, frost, coulure, draught
La Tour Carnet	50% Merlot 50% Cabernet Sauvignon	13°8. AT 3. PH 3,7. Aged 16 months in barrels, 30% new



Lise Latrille et Anne-Françoise Quié

PESSAC-LEOGNAN

Bouscaut red	50% Merlot 43% Cabernet Sauvignon 7% Malbec	14°4. PH 3,75. Conventional. Yield : 48 hl/ha in comparison to 44 hl/ha last year
Brown red	54% Cabernet Sauvignon 43% Merlot 3% Petit Verdot	14°63. PH 3,71. IPT 73,7. Yield : 42 hl/ha. 70% organic products and biocontrol Aged in barrels for 12 to 14 months. Harvest time : September 25 to October 14
Carbonnieux red	60% Cabernet Sauvignon 30% Merlot 5% Cabernet Franc 5% Petit Verdot	14°5. PH 3,69. Acidity 3,3. HEV 3 and sustainable viticulture. 42 hl/ha compared to 30 in 2018 due to mildew and frost in 2017
Les Carmes Haut-Brion	42% Cabernet Franc 31% Cabernet Sauvignon 27% Merlot	13°3. PH 3,56. IPT 82. Yield :46 hl/ha. 84% new casks, 7% wooden vats, 9% amphora. 55% whole bunches. Harvest time : September 17 to 29. 10%
C des Carmes Haut-Brion	65% Cabernet Sauvignon 34% Merlot 1% Petit Verdot	13°8. PH 3,59. IPT 80. Harvest time : September 26 to October 10
La Chapelle de la Mission Haut-Brion	50% Merlot 40% Cabernet Sauvignon 10% Cabernet Franc	14°4. PH 3,9. IPT 68,7. Acidity 3. Yield : 50 hl/ha. Sustainable farming, ISO, HEV3. Harvest time : September 11 to October 2
Le Clarence de Haut-Brion	73% Merlot 16% Cabernet Franc 11% Cabernet Sauvignon	15°. PH 3,85. Yield : 51 hl/ha. Acidity 3,2. Sustainable farming, ISO, HEV3. Harvest time : September 11 to October 2.



Marc Perrin



Guillaume Pouthier

Clos Floridene rouge	75% Cabernet Sauvignon 25% Merlot	14°. AT 3,1. PH 3,75
Clos Marsalette	50% Merlot 49% Cabernet Sauvignon 1% Cabernet Franc	Yield : 54 hl/ha. Harvest time : September 20 to October 5. 80 000 bottles produced in red wine and 10 000 bottles in white wine
Domaine de Chevalier red	65% Cabernet Sauvignon 30% Merlot 5% Petit Verdot	- 14°. Yield : 44 hl/ha (slightly less than 2016). Organic practices. Harvest time : September 27 to October 12
Ferran red	77% Merlot 13% Petit Verdot 10% Cabernet Sauvignon	- 14°. Yield : 48 hl/ha. Clay-limestone soil / right bank style. Property passed down by women in the family
Haut Bailly II	60% Merlot 40% Cabernet Sauvignon	14°. PH 3,7. Yield : 49 hl/ha in comparison to 22 hl/ha. HEV since June 2019
Haut Bergey	49% Cabernet Sauvignon 38% Merlot 6% Cabernet Franc 7% Petit Verdot	Organic culture and biocontrol. Ecocert and Demeter
Haut Brion red	49 % Merlot 43% Cabernet Sauvignon 8% Cabernet Franc	14°6. PH 3,84. Acidity : 3,3. Yield : 51 hl/ha. Sustainable farming, ISO, HEV3. Harvest time : September 11 to October 2
Larrivet Haut-Brion red	65% Cabernet Sauvignon 20% Merlot vinified with the stem 15 % Cabernet Franc	14°2. PH 3,67. Yield : 35 hl/ha due to frost in 2017 and hail in 2018. Harvest time : September 17 to October 10. 10% organic, no more insecticide, no more herbicide, no more anti-botrytis
Latour Martillac red	72% Cabernet Sauvignon 20% Merlot 8% Petit Verdot	14°2. PH 3,71. IPT 71. Yield : 45 hl/ha i.e 30% more than the 2018 vintage (mildew). Responsible farming and HEV3 as well as Bee Friendly. Vineyard age 25 years on average. 40% new wood
Malartic Lagravière red	55,9% Cabernet Sauvignon 41,3% Merlot 2,8% Cabernet Franc	14°2. PH 3,52. IPT 67. Yield : 46 hl/ha. Responsible farming and HEV as well as ISO 14001 (SME), 8.27% press wine
Mission Haut-Brion red	50 % Merlot 40% Cabernet Sauvignon 10% Cabernet Franc	14°6. PH 3,8. Acidity 3,1. Yield : 50 hl/ha. Sustainable farming, ISO, HEV3. Harvest time : September 11 to October 2.
Olivier red	55% Cabernet Sauvignon 41% Merlot 4% Petit Verdot	14°6. PH 3,66. yield : 47 hl/ha in comparison to 40 last year. HEV level 3 and ISO 14001 certified. Mechanical tillage. No products containing endocrine disruptors or CMR. 89% of products labeled organic or biocontrol. A 3,2kg/ha/year copper dose compared to 4 in general
Pape Clément red	50% Merlot 50% Cabernet Sauvignon	14°2. 45 hl/ha. AT 3,4. PH 3,7. Labels Terra Vitis, HEV3, certification SME and Bee Friendly. Harvest time : September 17 to October 10
Picque Caillou rouge	65% Cabernet Sauvignon 25% Merlot 10% Petit Verdot	48 hl/ha. 40% new barrels. Harvest: September 18 to October 10
Smith Haut Lafitte red	60% Cabernet Sauvignon 35% Merlot 4% Cabernet Franc 1% Petit Verdot	About 14°5. 35 hl/ha. Certified organic, biodynamic practice. Harvest time : September 17 to October 10. + 1% press wine. Intense extraction during the



Jade Moreau, Véronique Sanders et Daina Paulin



Guillaume-Alexandre Marx



Olivier Bernard

SAINT-EMILION

Angelus	53% Merlot 46% Cabernet Franc 1% Petit Verdot	14°5. PH 3,69. Yield : 39 hl/ha, no mildew. 2nd year of organic conversion. Great Cabernet Franc, no hydric stress thanks to deep clays. 2% press wine
Ausone	65% Cabernet Franc 35% Merlot	Harvest: September 20 to 27 for Merlot and October 3 to 7 for Cabernet Franc(higher)
Beauséjour Duffau	86% Merlot 14% Cabernet Franc	45 hl/ha
Bellevue	100% Merlot	14°5. PH 3,69. Yield : 40 hl/ha, no mildew. 4th consecutive year of organic conversion. 2% press wine
Berliquet	77% Merlot 23% Cabernet Franc	14°5. PH 3,6. Yield: 45 hl/ha. HEV3 and Iso in progress. Organic products used but no certification yet. Harvest time: September 11 to October 4
Canon	74 % Merlot 26 % Cabernet Franc	14°5. PH 3,5. Yield: 45 hl/ha. Aged 18 months 50% new barrels. HEV3 and Iso in progress. Organic products used but without certification. Harvest: September 11
Canon La Gaffelière	49% Merlot 39% Cabernet Franc 12% Cabernet Sauvignon	14°+. Yield : 51 hl/ha. Organic. 60% new wood. Harvest time : September 19 to October 7,
Cap Saint George	83% Merlot 9% Cabernet Franc 8% Cabernet Sauvignon	14°25. 44 hl/ha
Carillon d'Angelus	90% Merlot 10% Cabernet Franc	14°5. PH 3,69. Yield : 43 hl/ha, no mildew. 2nd year of organic conversion. Great Cabernet Franc, no hydric stress thanks to deep clays. 2% press wine
Chapelle d'Ausone	40% Merlot 60% Cabernet Franc	Harvest: September 20 to October 7
Cheval Blanc	58% Merlot 34% Cabernet Franc 8% Cabernet Sauvignon	14°4
Clos de l'Oratoire	81% Merlot 19% Cabernet Franc	14°+. Yield : 51 hl/ha. Organic. 50% new wood. Harvest time : September 23 to October 7.
Clos Fourtet	90% Merlot 7% Cabernet Sauvignon 3% Cabernet Franc	14°5. PH 3,6. Yield : 38 hl/ha. Harvest time : September 24 to October 10. 50 000 bottles
La Confession	73% Merlot 27% Cabernet Franc	14°2. Yield: 43 hl/ha. Harvest: September 27 to October 10
Corbin	90% Merlot 10% Cabernet Franc	14°55. PH 3,65. Vatting 19 to 22 days. Consultant: Thunevin
Côte Baleau	90% Merlot 10% Cabernet Franc	14°8. PH 3,6. 48 hl/ha. Harvest: September 20 to October 4. 60 000 bottles produced.
Dassault	74% Merlot 20% Cabernet Franc 6% Cabernet Sauvignon	70% new barrels. Harvest: September 27 to October 9



Karim Glachant



Philippe Dhalluin



Pauline Vauthier



Annabelle Cruse Bardinet

Dominique	85% Merlot 13% Cabernet Franc 2% Cabernet Sauvignon	15°. PH 3,70. 47 hl/ha. 60% first wine
Dragon de Quintus	85% Merlot 15% Cabernet Franc	14°9. PH 3,64. IPT : 57. Acidity 3,5. Yield : 35 hl/ha. Sustainable farming, ISO, HEV3.
Faugères	70% Merlot 21% Cabernet Franc 9% Cabernet Sauvignon	40 hl/ha. Sustainable farming. Harvest: September 18 to October 8
Figeac	36% Cabernet Franc 34% Cabernet Sauvignon 30% Merlot	14°10. PH 3,7. 90 000 bottles, -22% in comparison to 2018. New parcel of Cabernet Franc in the 2019. Style between a 2010 vintage and a 2016. Harvest time : September 13 to October 7
Fleur Cardinale	76% Merlot 20% Cabernet Franc 4% Cabernet Sauvignon	14°5. Harvest: October 2 to October 14. 100% new barrels, french oak
Fombrauge	50% Merlot 50% Cabernet Franc	- 14°+ ISO 14001, HEV3 Harvest: September 23 to October 10
Fonbel	85% Merlot 10% Cabernet Sauvignon	
Fonroque	86% Merlot 14% Cabernet Franc	Yield : 40 hl/ha. Organic and biodynamic wine. 30% new barrels. Harvest: September 18 to September 30
Franc Mayne	100% Merlot	15°. 43 hl/ha. Organic conversion started in 2019
La Gaffelière	60% Merlot 40% Cabernet Franc	14°2. PH 3,5. IPT 70. Integrated farming + HEV, 14-16 months in barrel. 60% in new barrels (French oak). Three rackings
Les Grandes Murailles	100% Merlot	14°5. PH 3,6. Yield : 38 hl/ha. Harvest time : September 26 to October 10. 6 000 bottles produced
Grand Mayne	80% Merlot 20% Cabernet Franc	14°3. Sustainable farming. 45 hl/ha
Haut Simard	60% Cabernet Franc 40% Merlot	Harvest: September 18 to October 5
Laniote	80% Merlot 12% Cabernet Franc 8% Cabernet Sauvignon	45 hl/ha
Larcis Ducasse	88% Merlot 12% Cabernet Franc	Yield: 38,5 hl/ha. Harvest September 25 to October 7
Larmande	74% Merlot 23% Cabernet Franc 3% Cabernet Sauvignon	13°5. Harvest: September 17 to October 11



Caroline Decoster



Stephan Von Neipperg



Ronan Laborde

Laroque	97% Merlot 3% Cabernet Franc	14°5. PH 3,44. HEV3. Yield : 43 hl/ha. Careful selection of 44% of the grapes and juices to produce the grand vin. 61 hectares of old vines of massal selection. Merlots and Cabernets over 50 years old
Magrez Fombrauge	70% Merlot 30% Cabernet Franc	Aged for 18 months in new barrels and in terracotta jars. Harvest: September 26 to October 3
Le Merle de Peby Faugères	80% Merlot 20% Cabernet Sauvignon	21 hl/ha. Conversion to organic started in 2017. Harvest: September 21 to October 8
La Mondotte	79% Merlot 21% Cabernet Franc	14°+. Yield : 51 hl/ha. Organic. 70% new wood. Harvest time : September 19 to October 7.
Moulin Saint-Georges	85% Merlot 15% Cabernet Franc	Harvest: September 19 to October 3
Pavie Macquin	78% Merlot 20% Cabernet Franc 2% Cabernet Sauvignon	47 hl/ha
Peby Faugères	100% Merlot	21 hl/ha. Conversion to organic started in 2017. Harvest: September 21 to October 8
Le Petit Cheval	56% Merlot 44% Cabernet Franc	
Le Prieuré	85% Merlot 15% Cabernet Franc	14°5. Yield : 49 hl/ha. Organic Ecocert certified since 2018, biodynamic practices. Harvest: September 27 to October 7
Quinault L'Enclos	74% Merlot 12% Cabernet Franc 14% Cabernet Sauvignon	PH 3,72. Harvest: September 10 to October 4. Sustainable farming. Aged for 12 months
Quintus	55% Merlot 45% Cabernet Franc	15°3. PH 3,72. Acidity 3,3. IPT 61. Yield : 35 hl/ha. Sustainable farming, ISO, HEV3
Sansonnet	90% Merlot 3% Cabernet Franc 7% Cabernet Sauvignon	15°. Yield : 33 hl/ha. Responsible use of phytosanitary products in an environmental protection approach. Vineyard engaged in an environmental management system and HEV3 certified.
Simard	70% Merlot 25% Cabernet Franc 5% Cabernet Sauvignon	Harvest: September 18 to October 5
Soutard	67% Merlot 23% Cabernet Franc 5% Cabernet Sauvignon 5% Malbec	14°8. 60% new barrels. Harvest: September 17 to October 11
La Tour Figeac	65% Merlot 35% Cabernet Franc	14°5. Yield : 37 hl/ha. Primarily organic and bionynamic methods since 1997. First wine selection : 290 hl, about 39 000 bottles. Harvest time : September 20 to October 3
Troplong Mondot	85% Merlot 13% Cabernet Sauvignon 2% Cabernet Franc	15°



Château Laroque



Guillaume-Alexandre Marx



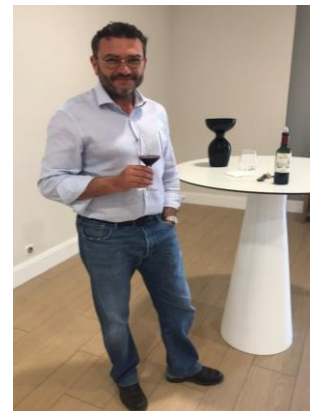
Ferréol du Fou

POMEROL

Beauregard	70% Merlot 30% Cabernet Franc	14°5. PH 3,7. 40 hl/ha. Harvest: September 12 to October 4
La Cabanne	96% Merlot 4% Cabernet Franc	14°6. HEV3, zero herbicide. 42 hl/ha
Clinet	80% Merlot 20% Cabernet Sauvignon	14°5. PH 3,73. 49 500 bottles. Yield : 38 hl/ha. HEV3, few treatments because next to a school, 75% new barrels
Conseillante	84% Merlot 16 % Cabernet Franc	14°5. PH 3,67. Yield : 34 hl/ha. Dry vintage, no deleafing, little extraction. Introduction of amphoras since the 2018 vintage
Croix Saint Georges	95% Merlot 5% Cabernet Franc	14°55. 39 hl/ha.
Evangile	83,5% Merlot 16% Cabernet Franc (the maximum) 0,5% Cabernet Sauvignon for the first time	14°6
Gazin	88% Merlot 7% Cabernet Sauvignon 5% Cabernet Franc	43 hl/ha same as 2007
Mazeyres	80% Merlot 20% Cabernet Franc	Yield: 36hl/ha organic and biodynamic wine
Nénin	70% Merlot 30% Cabernet Franc	14°5. PH 3,59. IPT : 70. Acidity : 2,9. 6 to 8% press wine. 1st vintage in interparcellar. 60 tanks and microvinification. Harvest time: September 14 to October 8
Petit Village	80% Merlot 15% Cabernet Franc 5% Cabernet Sauvignon	14°5. PH 3,8. Yield : 40 hl/ha. 30% new barrels (french oak)
La Pointe	76% Merlot 24% Cabernet Franc	14°7. PH 3,66. 35 hl/ha
Rouget	85% Merlot 15% Cabernet Franc	15°
Taillefer	88% Merlot 12% Cabernet Franc	39 hl/ha. HEV since 2017 and ISO 14001 since 2015. Sustainable farming.
Vieux Château Certan	78% Merlot 15% Cabernet Franc 7% Cabernet Sauvignon	40 hl/ha.
Vieux Maillet	80% Merlot 15% Cabernet Franc 5% Cabernet Sauvignon	14°. 46 hl/ha. 50% new barrels and amphoras. Harvest: September 17 to October 8
Vray Croix de Gay	90% Merlot 10% Cabernet Franc	14°5. Yield : 34,6 hl/ha. Organic certified since 2018, biodynamic practices. Harvest: September 17 to October 3



Marielle Cazaux



Eric Monneret



Alexandre Thienpont

LALANDE DE POMEROL

Siaurac	74% Merlot 17% Cabernet Sauvignon 9% Malbec	14°5. Aged for 14 months 40% wood vats, 60% concrete vats. Organic conversion and HEV3. Organic conversion and HEV3. Harvest: Septembre 17 to October 5
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BORDEAUX ET COTES

Aiguilhe	88% Merlot 12% Cabernet Franc	14°+. Yield : 56 hl/ha. Harvest time : September 19 to October 5. 30% new wood. Production increased from 100 000 to 350 000 bottles including 200 000 sold En Primeurs
Cap de Faugères	85% Merlot 15% Cabernet Franc	Yield: 37,5 hl/ha. Sustainable farming. Harvest: September 19 to October 8
Croix Mouton	96 Merlot 4% Cabernet Sauvignon	14°2. Yield: 42 hl/ha. Aged in oak casks (20%)
Puygueraud	86% Merlot 14% Cabernet Franc	14°5. 47 hl/ha
Reynon	67,5% Merlot 17,5% Cabernet Sauvignon 15% Petit Verdot	Aged in oak barrels for 12 months, 1/3 rd new barrels.



Robert Cottin et Olivier
Bernard

FRONSAC

Dalem	90% Merlot 10% Cabernet Franc	15°. Yield: 41 hl/ha. HEV certified. Harvest: October 1 to October 9
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GRAVES

Clos Floridène rouge	75% Cabernet Sauvignon 25% Merlot	Aged in oak barrels for 12 months, 1/3rd new barrels.
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SAUTERNES ET BARSAC

Clos Haut-Peyraguey	95% Sémillon 5% Sauvignon	13°4. AT 3,3. PH 4. Sustainable viticulture. Harvest from September 30 to October 23
Coutet	75% Sémillon 23% Sauvignon 2% Muscadelle	- 14°. Yield : 10 hl/ha. There is volume!
Doisy Daène	100% Sémillon	
L'Extravagant de Doisy Daène	100% Sauvignon	
Guiraud	65% Sémillon 35% Sauvignon	14°. Yield : 6 hl/ha. Certified organic since 2011. Harvest time : September 9 to October 10
Lafaurie Peyraguey	93% Sémillon 7% Sauvignon	13°9. 4 hl/ha
Rayne Vigneau	76% Sémillon 24% Sauvignon blanc Une pointe de Muscadelle	13°5. Conventional farming, sustainable. 16 hl/ha
Suau	100% Sémillon	- 14°. 12 000 bottles
Suduiraut	94% Semillon 6% Sauvignon blanc	14°1. Acidity 3,7. No botrytis in September. 1st picking in September. 2nd picking October 10. Superb balance. Only the 2nd picking is in the Grand Vin.
La Tour Blanche	90% Sémillon 9,5% Sémillon 0,5% Muscadelle	13°5. PH 3,73. Yield: 6,87 hl/ha.



Château Guiraud

BORDEAUX WHITE WINES

Aile d'Argent	61% Sauvignon 39% Sémillon 1% Muscadelle	
Arums de Lagrange	77% Sauvignon blanc 23% Sémillon	22 hl/ha
Blanc de Lynch Bages	72% Sauvignon white 22% Sémillon 6% Muscadelle	13°5. Acidity 3,75. 50% new wood
Blanc de Suduiraut	52% Sémillon 48% Sauvignon	13°2
Caillou blanc du Château Talbot	76% Sauvignon 24% Sémillon	
Cos d'Estournel	65% Sauvignon blanc 35% Sémillon	
Fourcas Hosten	72% Sauvignon blanc 15% Sauvignon gris 13% Sémillon	15°2. PH 3,14. Yield: 28,64 hl/ha. N-1 Organic conversion. Harvest: September 9 to September 24
Opalie du Ch. Coutet	50% Sauvignon 50% Sémillon	5 000 bottles
Magrez Fombrauge	50% Sauvignon blanc 20% Sauvignon gris 30% Sémillon	Harvest September 12 to September 19
Les Pagodes de Cos	88% Sauvignon blanc 12% Sémillon	
Puygueraud	100% Sauvignon	
Reynon	100% Sauvignon blanc	9 ha
S de Suduiraut	63% Sémillon 37% Sauvignon	13°1. 500 cases a year
La Tour Carnet	46% Sauvignon blanc 40% Sémillon 14% Sauvignon gris	14°+. Yield: 33 hl/ha. Iso 14001, HEV3, no herbicide, CMR. Harvest: August 30 to September 11



Eric Perrin



Jean-Charles Cazes

PESSAC-LEOGNAN WHITE WINES

Bouscaut white	68% Sauvignon 32% Sémillon	14°. PH 3,35. Conventional. Yield : 50hl/ha same as the 2018 vintage Superb Semillons
Brown white	75% Sauvignon 25% Semillon	13°74. PH 3,19. Yield : 48 hl/ha. 50% new barrels. Harvest time : from September 5 to 13
Carbonnieux white	65 % Sauvignon 35% Sémillon	13°. PH 3,1. Acidity 4,4. HEV 3 and sustainable viticulture. Yield : 45 hl/ha in comparison to 40 last year
La Clarté de Haut-Brion	50% Sémillon 50% Sauvignon	13°95 . Acidity 4,2. Harvest: August 29 to September 9. Semillons before Sauvignons for the first time since 1920
Domaine de Chevalier white	70% Sauvignon 30% Sémillon	+ 14°. Organic. Classic yield. Warm temperatures end of June and end of July, August more temperate = classic balanced vintage
Ferran white	65% Sauvignon 35% Semillon	13/13°5. Yield : 34 hl/ha. Cold soil = brings minerality. On 20 hectares, 4 for the white wine. 15% new wood (forests of the Eastern Countries)
Haut Brion blanc	2/3 Sauvignon 1/3 Sémillon	13°95. Acidity 4 PH 3,33. Harvest : August 29 to September 9. It is the first time since 1920 that the Semillons are harvested before the Sauvignons
Larrivet Haut-Brion white	70% Sauvignon 30% Sémillon	14°2. PH 3,24. Yield : 45 hl/ha. 10% organic, no more insecticide, no more herbicide, no more anti-botrytis
Latour Martillac white	58% Sauvignon 42% Sémillon	13°8. PH 3,18. Yield : 50 hl/ha. Responsible farming and HEV3 as well as Bee Friendly. Vineyard age 25 years on average. 25% new wood
Malartic Lagravière white	76,1% Sauvignon 23,9% Sémillon	13°84. PH 3,13. Yield : 47 hl/ha. Responsible farming and HEV as well as ISO 14001 (SME)
Mission Haut-Brion white	2/3 Sémillon 1/3 Sauvignon blanc	14°+. Acidity 4,1 PH3,27. Harvest: August 29 to September 9
Olivier white	80% Sauvignon 20% Sémillon	13°. 49. PH 3,24. Yield : 44 hl/ha. HEV level 3 and ISO 14001 certified. Mechanical tillage. No products containing endocrine disruptors or CMR. 89% of products labeled organic or biocontrol. A 3,2kg/ha/year copper dose in comparison to 4 usually
Pape Clément white	46% Sauvignon 40% Sémillon 14% Sauvignon gris	14°2. 45 hl/ha. AT 3,9. PH 3,3. Labels Terra Vitis, HEV3, certification SME as well as Bee Friendly. Harvest: August 30 to September 11
Pavillon blanc du Château Margaux	100% Sauvignon blanc	13°. PH 3,15. 30 hl/ha. Harvest: September 2 to September 12
Picque Caillou blanc	90% Sauvignon 10% Sémillon	40 hl/ha
Smith Haut Lafitte white	90% Sauvignon 5% Cabernet Gris 5% Sémillon	+ 14°. Yield : 30 hl/ha. Certified organic wine in biodynamic practice. About 24 000 bottles



Château Ferran



Château Latour Martillac

