



The wine displays an intense red colour with violet notes indicating its cuvent youth.

Its bouquet immediately impresses with notes of violets and redcurrant jam. Truly intense, it reveals little by little the multiple sides of its aromatic personality. As it opens, aromas of "pain à la figue", blackberries, cinammon, and coffe progressively appear. Its complexity builds and finally shows all its splendour after one hour. In the mouth, the wine displays a real opulence. Blessed with a remarkable tannic concentration, it manages to be unctuous, structured, pleasing and ripe all the same time. Good acidity compensates for the high degree of alcohol and ensures surprising freshness. But the most remarkable thing about this wine is undoubtedly, the quality and duration of its persistence. The finish is very long, showing again all the complexity of flavour reveled on the nose. An authentic "grand vin" which will improve with cellaring through the next decade.

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Head Sommelier of the Plaza Athénée

On opening:

Visually, the impression is of a soft and comfortable richness driven by the dark ruby red colour. Not particularly limpid, but with a deep brilliance. The initial nose is direct and forceful. Floral aromas dominate (violet and peony), quickly joined by remarkably ripe fruit (blackberries) . The nose evolves with notes of pink peppercorns and citrus skin. There is also a pleasing menthol freshness. Already shows great complexity for a wine this young. The palate immediately impresses with its balanced structure, based on the freshness of the acidity. The alcohol is relatively high, which provides a lift to the body. A suave and sensual softness marks the complex fruit, ripe and warm. The length and finish display notes of dates and nobles spices.

After 2 hours:

The wine reveals itself as truly complex, showcasing a peppered raspberry freshness unexpected in this vintage. Long and gentle aeration in the glass allows one to find all the hidden promise hinted at on first tasting.



Tasted 18 th June 2005 in the cellars of Plaza Athénée, Paris

Ethanol:14,5% vol. Titratable Acidity:6,1 g tartric acid/l. Volatil acidity:0,57 g/l. Total sulphur Dioxide: 52 mg/l. Reducer sugars: less than 2g/l.