

### **Weather conditions**

The first three months of the year were marked by higher temperatures than usual (+1.3°C in January, + 0.3°C in February and + 1.3° in March) and by slightly lower rainfall than normal. This mild weather stimulated early budburst. Right from this early stage, it was possible to predict that 1999 would be one of the earliest vintages of the century.

### **Growing conditions**

Flowering was spread out, beginning 7<sup>th</sup> May with a fairly wet period at the beginning of the month. Mid-veraison can be set at around 2<sup>nd</sup> August. Rain at the end of July resulted in abundant foliage in August, which accelerated the ripening process in September.

### **Grape harvest**

We picked the Merlot grapes on 16<sup>th</sup> September and waited until 5<sup>th</sup> October for the Cabernet Sauvignon. The weather was fine throughout harvesting.

### **Vinification and maturing**

The aromatic quality of the grape juice was exceptional, with dried apricots and figs on the nose. It was fat, rich and had good acidity. Both the Merlot and the Cabernet Sauvignon had high potential alcohol content.

***The Maldoror is currently in barrels, where it will stay for about sixteen months. It is a blend of 80% Merlot and 20% Cabernet Sauvignon.***