



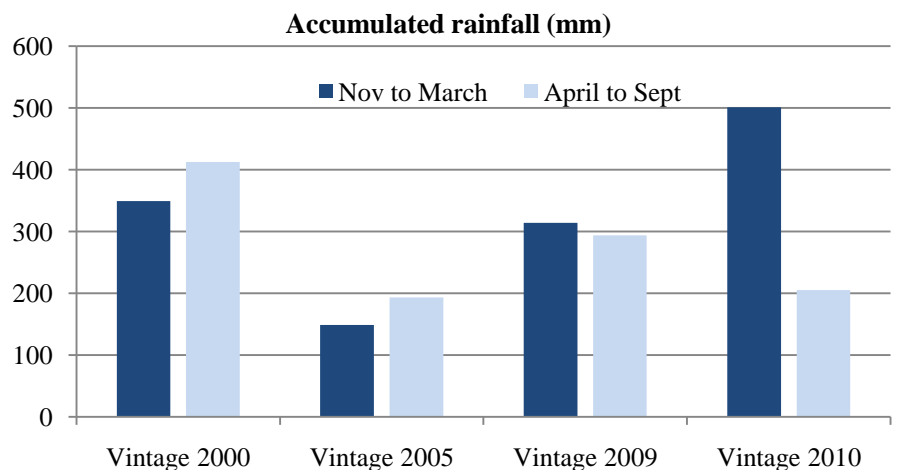
The 2010 harvest at DURFORT-VIVENS - Newsletter No. 1 -

The idea of these "2010 harvest newsletters" is to share information on a day to day basis on the ripening of the grapes, the harvests and the making of the wines. In this first newsletter, we present a weather report for the year (from the Margaux weather station) and the current degrees of ripeness of the grapes, just before the harvests.

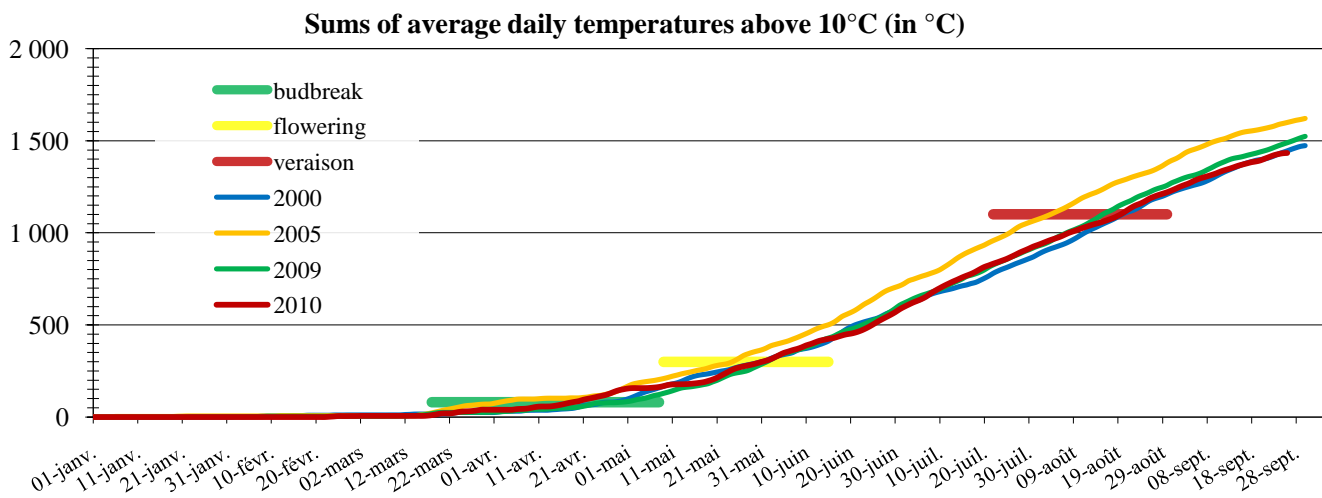
As a reference, we have compared this data to the most recent great vintages, i.e. 2000, 2005 and 2009.

Rainfall :

Heavy rain during the winter substantially recharged groundwater reserves. As a result, the exceptionally dry summer, on a par with 2005, did not stress the vines or affect their rate of growth.



Températures :



The unusually warm spring in 2005 explains the difference in the above curves, making the growth cycle particularly early that year. In 2010, temperatures have been more typical, with the curve closely following those for 2000 and 2009. The very cool nights from the end of August ensured long, even ripening and healthy grapes.

Degree of ripeness :

Here are the comparative degrees of ripeness in terms of sugar, acidity and phenolic compounds (Glories method) for two of our reference plots.

"Arréneys" plot: Merlot on clayey gravel

Date	Potential alcohol (% Vol)	Total acidity (gH ₂ SO ₄ /L)	Total Anthocyanins (mg/L)	Extractable anthocyanins (mg/L)	TPI	Pourcentage de tanins de pépins (%)
19/09/2000	13,10	3,95	1 765	912	57	36
19/09/2005	13,09	3,90	2058	1080	65	33
28/09/2009	14,40	2,55	1975	1022	66	38
27/09/2010	14,11	3,35	2811	1284	67	23

Data recorded the day before the plot was harvested

"Bellevue" plot: Cabernet Sauvignon on sandy gravel

Date	Potential alcohol (% Vol)	Total acidity (gH ₂ SO ₄ /L)	Total Anthocyanins (mg/L)	Extractable anthocyanins (mg/L)	TPI	Pourcentage de tanins de pépins (%)
26/09/00	11,55	4,20	2197	1174	56	16
26/09/05	12,86	3,83	3133	1535	71	13
28/09/09	12,95	3,95	2117	1153	62	26
27/09/10	12,97	3,70	3343	1304	65	20

Data recorded about a week before the plot was harvested

For both the Merlot and the Cabernet Sauvignon, sugar, acidity and phenolic indicators of ripeness are at the same or higher levels than the great vintages of earlier years.

The Harvest :

Volume estimates are always difficult but we can certainly say that yields for the Merlot will be below average due to *coulure* (failure of the fruit to set). Cabernet Sauvignon yields look likely to be comparable to those of the reference vintages.

The weather forecast for the next few days is very favourable. We will start picking the Merlot tomorrow and will report to you again in two weeks with an update on the 2010 harvests at Durfort-Vivens.