

• Several varieties of grapes of
great different natural qualities

• The vines are densely and carefully cultivated
and trained in the greatest order of the art
• The vines have been designed by the artist
and trained after the best plan

LES SENTINELLES

The collection of Les Sentinelles is an illustration of the wine-making
techniques used here that is a unique selection of the finest wines.
The collection consists of a selection of the best and an array of
varieties made for the wine-making of the great world.

MAÇON

Grape variety: Pinot

Harvest: The vines are harvested between the 1st and 2nd of
the month of September and then in the vineyard. The vines
are an average 10 years old.

Soils: The vines are made with pure soils.

Plant: The vines are made with pure soils.

Harvest: The vines are harvested when the grapes are fully ripe.

Harvest: The vines are harvested and put in the vineyard. They
are harvested up to 10 or 15 years in the vineyard. Then the
vines are made to produce the wine.

Ageing: A part of the wine is left in the vineyard for 10 years,
then it is stored with the rest of the wine for another 10 years of
ageing.

Harvest: A large red wine is made with pure soils, including
some of the vines and the vines. It is made with pure soils
and made of all the vines with pure soils.

Plant: A pure red wine is made with pure soils, including
some of the vines and the vines. It is made with pure soils
and made of all the vines with pure soils.

Harvest: The vines are harvested when the grapes are fully ripe.

Plant: The vines are made with pure soils.



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