

AUTRES RIVAGES

NEGOCIANTS - 2000 - RIVE GAUCHE

PROPRIETAIRES - 1982 - NAPA VALLEY



ULYSSES

Oakville Napa Valley

■ ULYSSES

Appellation	Oakville, Napa Valley
Director	Julia Levitan
Technical director	Tod Mostero
Soil types	Deep, gravelly clay loam
Vineyard grape varieties	Cabernet Sauvignon, with touches of Petit Verdot and Cabernet Franc
Viticulture	Dry-farming (no irrigation) Soil tillage (French plow) Vine growth management adapted to the climatic conditions
Harvest	Manual harvest: sunny side of the vines picked a few days before the shady side Manual and optical sorting
Winemaking	Gentle pump-overs and extraction
Aging	In French oak barrels

■ History

Ulysses vineyard was acquired in 2008 by Christian Moueix. Situated along Napa Valley's Oakville bench and extending over an alluvial fan at the foot of the Mayacamas Range, the site was once part of the famed Charles Hopper ranch and it is exceptional for winegrowing.

The soil is composed of deep, gravelly, clay loam and is particularly well-suited to growing Cabernet Sauvignon.

Since the acquisition, Christian Moueix and his team have pursued an in-depth understanding of the soil and microclimate and have undertaken a lengthy and meticulous vineyard restoration.

Dry farming, the foundation of Ulysses' sustainable farming practices, enhances root depth and resistance to drought, resulting in a wine that is a pure expression of terroir.

The winemaking team's intention is to produce a wine reflecting the exceptional potential and individuality of the Ulysses vineyard. The approach is minimalist, with attentive observation and restrained intervention. Harvested at perfect ripeness with the utmost care, the grapes undergo both cluster and berry selection before a gentle vinification and aging.

Ulysses is a distinctive Cabernet Sauvignon with a touch of Cabernet Franc and Petit Verdot. It should be decanted prior to serving.

Ulysses 2012, the first vintage, is a finely sculpted wine with elegance and lift.