



CHATEAU L'ARCHANGE

Saint-Emilion

2000



In 2000, at the dawn of the 21st century, thanks to special care taken in the vineyard, low yields, and his own special style of winemaking, Pascal Chatonnet decided to create Château L'Archange (appellation Saint-Emilion). The 2000 vintage, the first of what we hope will be a long serie of excellent wines, is dedicated to the archangel Gabriel ("Force of God" in Hebrew), the bearer of glad tidings.

Gabriel is mentioned three times in the Bible: in Daniel chapter 8, verse 9 (Old Testament), as well as the gospel of Saint Luke, chapter 1, verses 11-20, and verses 28-38 (New Testament). The archangel presents himself to Zachariah in the second passage: "I am Gabriel and I am here in the presence of God". Before listening to his message, let us take a look at his name and his role. "Gabriel" means "force of God" or "hero of God", and he belongs to a small group of angels who can look at the face of God. Gabriel is also God's messenger and spreads the Good New: God was made man. He has changed our lives, and He has come to save us. This message accompanied the announcement to Zachariah and Mary that a new world had been created. Seeing them frightened, he told them, "Be afraid no more". His first word to Mary is "Rejoice". However, woe betide anyone, such as Zachariah, who doubts the angel's word. An admirable guide and teacher, the archangel Gabriel helps us to awaken our senses, learn how to be patient, and do our job better. P.CH

PRESS REVIEWS

Wine Spectator - James Suckling - **Outstanding potential** Château L'Archange 2000-92-94
"A new Pascal Chatonnet estate Impressive bouquet of blackberry, tea, and spices. Considerable concentration with elegant tannins and a good aftertaste. A very well-made wine."

Falstaff - May/June 2001 - Château L'Archange 2000 St. Emilion = 90-92

La Revue du Vin de France - June 2001 - Category "We liked a great deal" Château L'archange
"Almost black in colour. Lovely sophisticated bouquet. Pure and complex. Excellent fruitiness with no sign of being overripe. Elegant oakiness. Delicious, full-bodied and ripe on the palate with good tannins and a beautiful aftertaste."

Decanter - Bordeaux 2000 - July 2001: **Highly recommended******

"A Pascal Chatonnet Saint-Emilion with a powerful red fruit flavour. Lively, rich, and succulent."

The Wine Advocate - Robert Parker, Category "Discoveries of the Vintage" - 2000 Château L'Archange 88-90

"Deep crimson colour. Soft bouquet of black cherry jam, raspberries, and redcurrants. Rich and full-bodied. Extraordinary concentration, fortunately backed up with good acidity. Very tannic. Impressive maturity and substance. Best enjoyed between 2005 and 2016."

Weinwisser - René Gabriel 2000 Château L'Archange - Saint Emilion

"Very deep colour with violet highlights. Wild berry bouquet with hints of vanilla. Complex and long. Very firm and fruity on the palate. Reminiscent of almond liqueur and fruit tea. Distinctive aftertaste. A new star is born in Saint-Emilion !"

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FACT SHEET

<i>AREA UNDER VINE :</i>	1.12 hectare
<i>SUN EXPOSURE :</i>	North-South
<i>GEOLOGY :</i>	Sandy clay soil with clay subsoil on the sandy Saint-Emilion glaciais. Earthwork has been done on certain parcels and a new drainage system installed.
<i>GRAPE VARIETIES :</i>	100% Merlot
<i>AVERAGE AGE OF VINES :</i>	20 years
<i>ROOTSTOCK :</i>	3309C, 101-14 MG
<i>VITICULTURE :</i>	Traditional
<i>PICKING :</i>	Harvested at the peak of ripeness
<i>FERMENTATION :</i>	The single plot is fermented using state-of-the-art technology, but respecting time-honoured Bordeaux methods.
<i>AGEING :</i>	18 Months in new oak barrels in a specially-designed underground cellar.
<i>YIELD :</i>	38 hectolitres per hectare
<i>PRODUCTION :</i>	450 cartons
<i>SALES :</i>	Essentially through the Bordeaux trade
<i>TOURS :</i>	By appointment, from 9 a.m. to noon and from 2-6 p.m.
<i>OWNERS :</i>	GFA Vignobles J & A Chatonnet - Jeanine and André Chatonnet 33500 Néac - Tel: +33 557 513 131 - Fax: +33 557 250 893
<i>CONSULTING OENOLOGIST :</i>	Pascal Chatonnet