



CHATEAU L'ARCHANGE

2004 : A MAGNIFICENT SUCCESS !

The weather in 2004 was very well-balanced, with average precipitation evenly distributed throughout the season, avoiding both drought conditions and excess rainfall. Flowering started as early as late May. Unusually hot, dry June weather promoted very fast flowering and a high level of fertilisation. A large volume of flowers resulted in large quantities of grapes, so we had to start balancing the crop on the vines in mid-July.

Unlike the extreme conditions in 2003, the temperature never exceeded the seasonal average. August was not particularly hot, but September and October were lovely, ensuring long, slow ripening. The season ended with a memorable "Indian summer". The grapes were picked on September 29th, St Michael's day. The Merlot grapes were perfectly healthy, extremely ripe, and concentrated. Relatively low August and September temperatures produced grapes with intensely aromatic fruit and thick skins, gorged with colour and tannin. There were no particular problems during alcoholic fermentation, in spite of unusually high sugar levels. The 2004 vintage produced a concentrated, ripe, extraordinarily elegant wine that Pascal Chatonnet dedicated to the archangel Michael. Saint Michael the archangel, whose name means "Who is like God?" is a Bible character and a very popular saint in the Christian religion. Only Michael is called an "archangel" or chief angel in the Bible. He is the prince of all the good angels, the leader of the heavenly host, the celestial army, the Champion of Good. He stopped Abraham when he was about to sacrifice his son, Isaac. He appeared to Joshua at Jericho and helped him conquer the city, as well as supporting David against Goliath.

Pascal Chatonnet's tasting notes: Lovely, intense, ruby-red colour. The bouquet is initially reminiscent of blackberry liqueur and redcurrants, with elegant oaky overtones. Following agitation, its fruity character bursts forth, redolent of stewed blackcurrants and raspberry compote. The 2004 starts out very powerful and rich on the palate, with mouth-filling tannin and full body evocative of the imposing presence of the Archangel. The lively long aftertaste features fresh acidity, rounded out with hints of spices and mineral overtones, following through with intense fruit. A magnificent success worthy of the Archangel himself, showing how great Merlot can make a truly fine St Emilion!

REFAITE



Wine Spectator

Wine Spectator Buying Guide March 31st 2007 by James Suckling

Château l'Archange St Emilion 2004 - 91

Home "Dark ruby in color, showing intense aromas of blackberry and dark chocolate, with a hint of tar. Full-bodied, th lots of velvety tannins and a long, caressing finish. Polished and well-crafted. Best after 2011."



Bettane & Desseauve TAST - March 6th 2007

Château l'Archange 2004 : 15/20

"Lovely full-bodied, soft St Emilion, developing extraordinary power and intensity and a ripe, fruity finish".



CHATEAU L'ARCHANGE 2004

A.O.C. Saint-Emilion

FACT SHEET

<i>AREA UNDER VINE:</i>	1.12 hectare
<i>SUN EXPOSURE:</i>	North-south
<i>GEOLOGY:</i>	Siliceous-clay with a clay and pure molasse subsoil on sandy Saint-Emilion glacis. This vineyard was drained and reshaped.
<i>GRAPE VARIETIES:</i>	100 % Merlot Noir
<i>AVERAGE AGE OF THE VINES:</i>	22 years old
<i>ROOTSTOCK:</i>	3309C and 101-14 MG
<i>VITICULTURE:</i>	Traditional
<i>HARVESTING:</i>	Picked at optimum ripeness
<i>FERMENTATION:</i>	Fermented separately using state-of-the-art techniques, but fully in keeping with Bordeaux traditions.
<i>AGEING:</i>	18 months in oak barrels in an underground cellar specially designed for ageing fine wine.
<i>YIELD:</i>	45 hectolitres per hectare
<i>PRODUCTION:</i>	416 cases in 2003
<i>SALES:</i>	Sold via the Bordeaux wine trade and to private customers
<i>TOURS:</i>	Opening times : 9:00 – 12:00 and 14:00 – 18:00
<i>OWNERS:</i>	S.C.E.V. Vignobles Chatonnet Jeanine et André Chatonnet 33500 Néac Tél : + 33 (0) 557 513 131 Fax : + 33 (0) 557 250 893 E-mail: contact@vignobleschatonnet.com Site Internet : www.vignobleschatonnet.com
<i>CONSULTING OENOLOGIST:</i>	Pascal Chatonnet

VIGNOBLES J. & A. CHATONNET