



CHATEAU L'ARCHANGE



2005 L'ARCHANGE : BETTER THAN 2000 !

Everything about this vintage pegs it as quite out of the ordinary. There are several reasons: ideal weather during flowering, dry soil due to fairly arid conditions over the previous years making for beneficial water stress, controlled yields, early ripening, concentrated grapes, and a relatively cool Indian summer conducive to the freshness so necessary for great vintages. All of these factors were extremely propitious for the ripening and concentration of Merlot.

Tasting notes from Pascal Chatonnet: Intense almost black colour. Deep, very ripe, and very fresh nose with hints of spice, cedar, and stewed blackcurrant. Raspberry aromas overlay very subtle oak after swirling in the glass, and there is an overall impression of very ripe fresh fruit. 2005 L'Archange starts out very rich on the palate. There is a great deal of tannin, but this is perfectly balanced and quite delicious, with excellent structure and enormous finesse. The paramount flavour is crème de cassis with a mineral aspect on the aftertaste and outstanding length. If any wine can be considered successful in 2005, it must be L'Archange!

Press review:



La Revue du Vin de France – Catégorie in the "Outstanding Successes" category – Château l'Archange 2005: *«Rich, expressive nose and plenty of volume on the palate with very solid tannin that should soften with age».*



Wine Spectator – James Suckling – St Emilion - Château l'Archange 2005 - 92-94/100 *«A red wine with solid core of berry, chocolate and raspberry character. Full, soft and dense. This could be better than 2000!»*

CHATEAU L'ARCHANGE 2005

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
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