



# L'ARCHANGE

Saint-Emilion  
2007

## Rich, in a modern style

The weather in 2007 had a major effect on the production of our Merlot grapes in Saint Emilion. As is customary at this estate, picking began on the 22<sup>nd</sup> of September – the Feast of Angels – and the perfectly ripe grapes were meticulously sorted in both the vineyard and winery. Fermentation went very smoothly. It was easy to extract colour and tannin, and the alcoholic degree was moderate. Malolactic fermentation took place slowly in new barrels in December. Two-thirds of the wine was then aged in new oak (a change from the norm of 100%) to preserve the freshness and fruitiness of this 100% Merlot-based wine, and so as not to overwhelm its naturally smooth tannin.

The ARCHANGE style is immediately recognisable in any vintage, and 2007 is no exception. It is rich and elegant, with all the hallmarks of a classic, thoroughly enjoyable wine. 2007 ARCHANGE has won awards and gained recognition all over the world. The extremely open, attractive nature of Merlot in this vintage should not lead us to overlook the seriousness, concentration, and power you would expect from a great Bor-



### Barachiel

*Archange de l'Année 2007  
Toi « La Bénédiction de Dieu »  
Toi le Prince d'Abondance,  
Toi qui connais les raisons pour lesquelles  
Dieu a créé les mondes et les êtres,  
j'implore humblement ton Saint Nom pour  
que tu daignes me délivrer de mes  
illusions, de mes prisons intérieures qui  
m'empêchent d'avancer sur la voie  
du bonheur que l'Eternel m'a réservée.*

### Tasting notes - Pascal CHATONNET – June 2009 :

*«Dark colour, with a very straightforward, well-focused bouquet of strawberries, raspberry jam, and sloe, followed by oak, cedar, tobacco and more creamy aromas after swirling in the glass. The wine is forthright and well-balanced on the palate, without astringency. Full-bodied and very accessible, it features delicate, silky tannin and a lovely long aftertaste. 2007 ARCHANGE has notes of fur, red wine stew, and blueberry. It is fresh, well-structured, and rich – a superb modern Merlot».*

### Awards :



Concours de bordeaux Vins d'aquitaine : Silver Medal



Concours Mondial de Bruxelles : Silver Medal



Concours de Macon : Silver Medal

### Press reviews :



#### LA REVUE DU VIN DE FRANCE - BORDEAUX 2007 VINTAGE ( June 2008 )

2007 Château L'Archange : 15,5 - 17,5 out of 20

*« Produced on a 1.2 hectare estate, this modern-style wine has concentrated, ripe fruit and good body, complemented by elegant oak».*



#### VINO MAGAZINE ( June - July 2008 )

2007 Château L'Archange : ***Our favorite*** of 27 Saint-Emilion wines.

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## TECHNICAL FACT SHEET

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|--|--|
| <b><u>AREA UNDER WINE :</u></b>          | 1,12 hectares  |
| <b><u>SUN EXPOSURE:</u></b>              | North-South  |
| <b><u>GEOLOGY :</u></b>                  | Sandy-clay soil with a molasse subsoil on the sandy Saint Emilion glaciais, with restructured and drained vineyard plots.  |
| <b><u>GRAPE VARIETES:</u></b>            | 100% Merlot  |
| <b><u>AVERAGE AGE OF THE VINES :</u></b> | 25 years   |
| <b><u>ROOTSTOCK :</u></b>                | 3309C, 101-14 MG   |
| <b><u>VITICULTURE:</u></b>               | Traditional  |
| <b><u>HARVESTING :</u></b>               | Grapes picked when perfectly ripe.   |
| <b><u>FERMENTATION :</u></b>             | Each plot is fermented separately combining the best of modern techniques and Bordeaux tradition.  |
| <b><u>AGEING :</u></b>                   | 14 months in oak barrels, 65% of which are new every year, and 35% previously used for one vintage. Underground cellar specially designed for ageing fine wine.  |
| <b><u>YIELDS :</u></b>                   | 28 hectolitres / hectare   |
| <b><u>ANNUAL PRODUCTION :</u></b>        | 4000 bottles in 2007   |
| <b><u>SALES :</u></b>                    | To the Bordeaux merchants and to private customers at the estate.  |
| <b><u>TOURS :</u></b>                    | By appointment only, 9 a.m. - 12 p.m. and 2 - 6 p.m.   |
| <b><u>OWNER :</u></b>                    | VIGNOBLES CHATONNET – Jeanine & André CHATONNET<br><br>33500 NEAC<br>Tél. : ( 33 ) 05.57.51.31.31. – Fax : ( 33 ) 05.57.25.08.93.<br>E-mail : <a href="mailto:contact@vignobleschatonnet.com">contact@vignobleschatonnet.com</a><br><br>Site Internet : <a href="http://www.vignobleschatonnet.com">www.vignobleschatonnet.com</a> |
| <b><u>CONSULTING OENOLOGIST :</u></b>    | Pascal Chatonnet   |