



# CHATEAU LA CROIX-CHAIGNEAU

Lalande de Pomerol

2007

## Elegant and well-balanced

Weather in summer, and especially autumn, gave the 2007 vintage a unique balance perfectly suited to lovers of great modern-style Bordeaux: moderate alcohol content, smooth tannin, and a complex bouquet without too much oak.

Meticulous plot-by-plot selection led to a delicious blend of wines consisting of extremely fruity, deeply-coloured Merlot from young vines with soft tannins and Cabernet Franc with an original bouquet and tightly-knit tannin. This resulted in a well-balanced wine typical of the best in the appellation.

LA CROIX-CHAIGNEAU is an easygoing, accessible wine that nevertheless has good ageing potential. The 2007 vintage is remarkably refreshing and subtle. Suitable for all occasions, this excellent wine offers exceptional value for money for a Lalande de Pomerol!

*2007 was the last vintage made by the late André Chatonnet, who passed away on the final day of the harvest.*

## Tasting notes – Pascal Chatonnet – June 2009

*“Relatively dark with pleasing ruby-red highlights and a slightly amber-coloured rim. Intense red fruit bouquet of Cabernet Franc as well as autumnal, tobacco overtones typical of 2007 Merlot. Delicate on the palate with good tannin that is not dry, and just the right amount of acidity on the finish. Plenty of finesse and well-integrated oak on the aftertaste add an extra touch of class. An excellent 2007 from the Pomerol region”.*



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## FACT SHEET

<b><u>Area under wine</u></b> :	Second wine of Château Haut-Chaigneau
<b><u>Sun Exposure</u></b> :	North-South and east-west (50/50)
<b><u>Soil</u></b> :	Located in the Lalande de Pomerol appellation-primarily siliceous-clay and clay-gravel-sand on the chevrol plateau in the commune of Néac, close to Grand Ormeau and Les Cruzelles
<b><u>Grape varieties</u></b> :	55% Merlot – 45% Cabernet Franc
<b><u>Average age of vines</u></b> :	25 years
<b><u>Rooststock</u></b> :	3309C, SO4, 5BB, 196-17 CI
<b><u>Viticulture</u></b> :	Traditional
<b><u>Harvesting</u></b> :	Each grape variety and plot is picked at peak ripeness
<b><u>Fermentation</u></b> :	Each grape variety is fermented separately using state-of-the-art techniques, but fully in keeping with Bordeaux traditions.
<b><u>Ageing</u></b> :	12 months in oak barrels, 70 % of which have been previously used to age two vintages and 30% for one vintage. Underground cellar specially designed for ageing fine wine.
<b><u>Yield</u></b> :	40 hectolitres per hectare
<b><u>Production</u></b> :	40 000 bottles in 2007.
<b><u>Marketing</u></b> :	Sold via Bordeaux négociants, as well as direct sales to private customers.
<b><u>Tours</u></b> :	Opening times : 9 am - 12 pm and 2 pm - 6 pm.
<b><u>Owners</u></b> :	VIGNOBLES CHATONNET – Jeanine & André CHATONNET  33500 NEAC Tél. : ( 33 ) 05.57.51.31.31. – Fax : ( 33 ) 05.57.25.08.93. E-mail : <a href="mailto:contact@vignobleschatonnet.com">contact@vignobleschatonnet.com</a>  Site Internet : <a href="http://www.vignobleschatonnet.com">www.vignobleschatonnet.com</a>
<b><u>Consulting Oenologist</u></b> :	Pascal Chatonnet