



CHATEAU HAUT-CHAIGNEAU

Lalande de Pomerol

2003



Château Haut-Chaigneau is one of the largest and finest estates in the commune of Néac in the Lalande-de-Pomerol appellation. Records show that this very old vineyard has produced wine since the 15th century and has undergone a renaissance thanks to André and Jeanine Chatonnet, who completely restructured the estate. The finest premium grape varieties are used (Merlot, Cabernet Sauvignon and Cabernet Franc), and the vines are tended according to traditional Bordeaux methods. Each plot is carefully monitored, harvested and fermented separately using state-of-the-art techniques. The wine is aged in oak barrels in a unique underground cellar, allowing the wine to age slowly, naturally and harmoniously. Everyone seems to agree that Château Haut-Chaigneau is a wine of character and impressively reliable quality. The great progress made by the estate over the past few years has turned it into one of the finest wines in the appellation.

DISTINCTIONS :

SILVER MEDAL : Concours Général Agricole de Paris 2005

REVIEWS FROM THE WINE PRESS :

Jean-Marc QUARIN - Carnets de Dégustations Bordeaux Primeurs 2003
2003 Château HAUT-CHAIGNEAU – 14,5

« I know that Pascal CHATONNET, highly skilled Oenologist, at the origin of the identification of the PCP in the wine, experiments several types of wood. This wine has so a spiced smell of thym. The mouth is round and suave while keeping its usual fruity brightness. »

BETTANE & DESSEAUVE - Carnets de Dégustations 2003
2003 Château HAUT-CHAIGNEAU – 7,5

“ Well-formed, serious, it expresses a pleasant note come directly of the soil and ends on a good length.”

James SUCKLING - WINE SPECTATOR
2003 Château HAUT-CHAIGNEAU – 85-88

« Very ripe, with cooked berry and light tar character. »

VIGNOBLES J. & A. CHATONNET

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FACT SHEET

<u>Area under vine :</u>	15 hectares
<u>Sun exposure :</u>	North-south
<u>Geology :</u>	Siliceous-clay soil with <i>crasse de fer</i> (ferruginous sandstone). Certain plots were drained and reshaped.
<u>Grape varieties :</u>	70% Merlot – 15% Cabernet Sauvignon – 15% Cabernet Franc (Proportions may vary according to the vintage).
<u>Average age of the vines :</u>	40 years old
<u>Rootstock :</u>	196/17, Riparia, 3309C, and 101-14
<u>Viticulture :</u>	Traditional
<u>Harvesting :</u>	Each grape variety and each plot is picked at optimum ripeness.
<u>Fermentation :</u>	Each grape variety is fermented separately using state-of-the-art techniques, but fully in keeping with Bordeaux traditions.
<u>Ageing :</u>	12-14 months in oak barrels, 35% of which are new every year, and 65% previously used for one vintage. Underground cellar specially designed for ageing fine wine.
<u>Yield :</u>	45 hectolitres per hectare
<u>Production :</u>	5,600 cases in 2003
<u>Sales :</u>	50% export, 40% to private customers, and 10% at the estate.
<u>Tours :</u>	Opening times: 9:00 – 12:00 and 14:00 – 18:00
<u>Owners :</u>	S.C.E.V. Vignobles Chatonnet – Jeanine and André Chatonnet 33500 Néac Tel: + 33 (0) 557 513 131 - Fax: + 33 (0) 557 250 893 E-mail: vignobleschatonnet@wanadoo.fr
<u>Consulting oenologist :</u>	Pascal Chatonnet