



CHATEAU HAUT-CHAIGNEAU

2004 : A GREAT CLASSIC !



The weather in 2004 was well-balanced, with average rainfall evenly distributed throughout the growing season. It was neither too dry during the summer nor too wet at any other time of year. Flowering took place early – in late May for Merlot and the first few days of June for Cabernet Franc and Cabernet Sauvignon. The outstandingly fine weather in June – both warm and dry – brought on not only quick, even flowering but also a high degree of fertilisation. The large number of flowers thus produced many grapes and we needed to do green harvesting in mid-July to improve the distribution of grapes and reduce yields. It took going through the vineyards as many as three times to remove the requisite number of bunches in 2004! After small vintages in 2002 and 2003, Mother Nature definitely tried to make up for lost time in 2004.

As opposed to the heat wave of 2003, temperatures in 2004 never went above seasonal averages. August was not very hot, but September and October were especially beautiful, which was ideal for long, slow ripening. The end of the growing season was marked by a memorable Indian summer. The harvest started on September 25th and went into full swing on the 29th under clear, sunny skies. The Merlot grapes were fresh as well as extremely ripe and concentrated. The last, perfectly healthy Cabernet grapes were picked on October 10th. The relatively mild months of August and September gave the fruit a great deal of fruit, aromatic intensity, and more freshness than 2003. The thick skins were full of colour and tannins.

Alcoholic fermentation went smoothly despite high sugar levels in the Merlot. Malolactic fermentation got off to a slow start and finished fairly late in certain lots. The 2004 vintage produced very typical Bordeaux wines with beautiful balance between acidity and roundness as well as plenty of polyphenols.

Pascal Chatonnet's tasting notes: Beautiful, fairly deep ruby-red colour. The initial impression on the nose is of cherry and blackberry liqueur with a slightly toasty oak aromas. The fruitiness comes out even more after swirling in the glass, with hints of liquorice and truffle. This wine starts out very powerful, but suave on the palate. The tannins coat the mouth, but are not overwhelming because the structure is quite round and well-balanced. Great acidity gives a lift to the aftertaste, which displays smoky, spicy flavours. A beautiful example of Bordeaux elegance.



Les carnets de dégustation de Jean-Marc QUARIN – Château Haut-Chaigneau 2004 (14,75/20) : «A very reliable estate. The 2004 vintage has a lovely colour and a fruity but not very intense nose. Luscious and medium-bodied on the palate with rich tannins and a very pleasant aftertaste.»



L'EXPRESS Septembre 2006 Guillaume Grallet : «La sélection de l'Express : Château Haut-Chaigneau 2004»

Récompenses :



GOLD MEDAL at the 2006 Paris Agricultural Show (*Concours Général Agricole de Paris*)

GOLD MEDAL winner at the Concours de Bordeaux – Vins d'Aquitaine

CHATEAU HAUT-CHAIGNEAU

Lalande de Pomerol

FACT SHEET

<i>AREA UNDER VINE:</i>	22 hectares
<i>SUN EXPOSURE:</i>	North-south
<i>GEOLOGY:</i>	Siliceous-clay soil with crasse de fer (ferruginous sandstone). Certain plots were drained and reshaped.
<i>GRAPE VARIETIES:</i>	70% Merlot – 15% Cabernet Sauvignon – 15% Cabernet Franc (Proportions may vary according to the vintage).
<i>AVERAGE AGE OF THE VINES:</i>	40 years old
<i>ROOTSTOCK:</i>	196/17, Riparia, 3309C, and 101-14
<i>VITICULTURE:</i>	Traditional
<i>HARVESTING:</i>	Each grape variety and each plot is picked at optimum ripeness.
<i>FERMENTATION:</i>	Each grape variety is fermented separately using state-of-the-art techniques, but fully in keeping with Bordeaux traditions.
<i>AGEING:</i>	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.
<i>YIELD:</i>	45 hectolitres per hectare
<i>PRODUCTION:</i>	5,600 cases in 2003
<i>SALES:</i>	50% export, 40% to private customers, and 10% at the estate.
<i>TOURS:</i>	Opening times: 9:00 – 12:00 and 14:00 – 18:00
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