



CHATEAU HAUT-CHAIGNEAU



2005 : A FANTASTIC VINTAGE !

Let's be clear from the very start. This is a very great vintage in Bordeaux, and especially so at the Chatonnet estates. The wines have a deep purple colour leading one to expect tremendous concentration on the palate. Their bouquet is intense, fruity, and in some instances absolutely exuberant. The fruity aromatics easily outweigh the spicy oak from barrel ageing. 2005 Bordeaux is very rich and concentrated on the palate with a fine aftertaste of rare length. The tannin is extremely ripe with a wonderful tight-knit texture. Many of the wines have a great deal of extract. The purity of the fruit, the quality of the bouquet as the wines age, and their superb acidity give every indication of providing the balance necessary for tremendous ageing potential. The success of Bordeaux's Right Bank wines is perhaps even more marked thanks to Merlot's softer tannins and better integrated acidity.

What immediately struck us about the 2005 vintage at Haut-Chaigneau from the very outset was the intense aromas. The wines are also rich and impressively powerful on both the middle palate and the finish. Good acidity provides the perfect backdrop to the lovely fruit flavours. There are so many quality wines in 2005 that it hard not to see this as a truly "exceptional vintage".

Pascal Chatonnet's tasting notes: Intense purplish and ruby-red colour. Very fruity nose that is concentrated even before the wine is swirled in the glass. Typical violet and raspberry overtones, as well as a subtle toastiness are released once the wine is aerated. The palate displays delicious blackberry and raspberry jelly flavours accompanied by full, smooth tannin and a beautiful impression of sweetness. The aftertaste is spicy and elegant with hints of vanilla and liquorice. Perfect balance for a truly elegant wine.

Press review:



Les carnets de dégustation de Jean-Marc QUARIN – Château Haut-Chaigneau 2005 (15/20) : «*This is the highest rating I have ever given to a barrel sample of this wine. Deep colour and well-focused, creamy, fruity aromas. One of the most concentrated bouquets in the appellation. Just wonderful on the palate. Rich, elegant, and subtle with great mouth feel and perfectly-balanced tannin. Great consistency. A success not to be missed!*»



Wine Spectator – Bordeaux Barrel tasting – James Suckling – Château Haut-Chaigneau 2005 - 88/100 «*Blackberry and toasted oak on the nose. Medium body and very fine tannins.*»

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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