



CHATEAU HAUT-CHAIGNEAU

Lalande de Pomerol

2007

A surprising vintage

The 2007 vintage was successful at estates with a good *terroir*, but called for very hard work in order to make good wine. Nature richly rewarded those winegrowers who adapted to the growing conditions. April 2007 was the hottest since 1949 and, despite variable summer weather, September and October were the driest in sixty years.

The mild temperatures and warm wind during the Indian summer made it possible to pick the Merlot grapes early and gave Cabernet Sauvignon all the time needed to ripen.

While not a particularly concentrated vintage, low yields and careful sorting resulted in a smooth, elegant wine with aromas of stewed fruit and good acidity indicating fine ageing potential. This well-balanced wine is nevertheless enjoyable now while waiting for the more concentrated 2004 and 2005 vintages, or the fresh 2006 vintage with its pronounced tannin, to reach their peak.

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 :

“Deep ruby-red colour, with a very elegant bouquet of stewed black fruit, fur, and forest floor. The musky, black truffle character of the Merlot on the palate is complemented by freshness, well-integrated oak, and a long aftertaste. Showing medium concentration and smooth tannin, this wine is attractive and easy-to-drink. It is also enjoyable young thanks to its great balance and delicate structure.”

Awards as of June 2009 :



Concours de bordeaux Vins d'aquitaine : Gold Medal



Concours de Macon : Bronze Medal



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FACT SHEET

<u>Area under vine :</u>	20 hectares
<u>Sun exposure :</u>	North-South
<u>Geology :</u>	Siliceous-clay soil with crasse de fer (ferruginous sandstone). Certain plots were drained and reshaped.
<u>Grape varieties:</u>	85% Merlot noir – 5% Cabernet Sauvignon – 10% Cabernet Franc
<u>Average age of the wines :</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 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>	30 hectolitres per hectare
<u>Production :</u>	80 000 bottles in 2007
<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>	VIGNOBLES CHATONNET – Jeanine & André CHATONNET 33500 NEAC Tél. : (33) 05.57.51.31.31. – Fax : (33) 05.57.25.08.93. E-mail : contact@vignobleschatonnet.com Site Internet : www.vignobleschatonnet.com
<u>Consulting Oenologist :</u>	Pascal Chatonnet