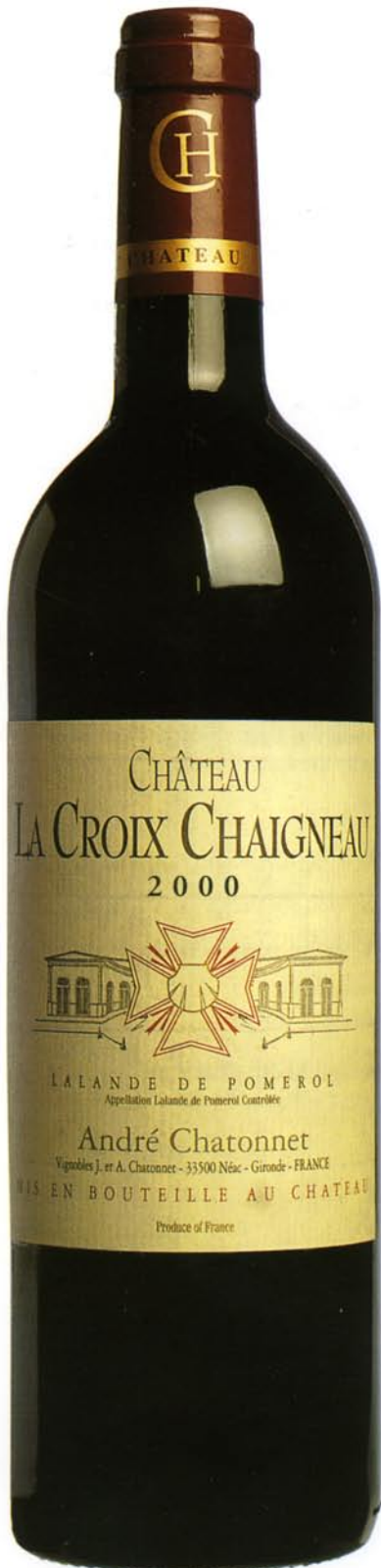




CHATEAU LA CROIX CHAIGNEAU

Lalande de Pomerol

2000



Located in the commune of Néac in the Lalande de Pomerol appellation, Château La Croix Chaigneau is managed by André and Jeanine Chatonnet of Château Haut-Chaigneau. The wines are made mainly from Cabernet Franc and Merlot grapes. They are oak-aged in barrels that have been used for one or two previous vintages for 10-14 months (depending on the vintage) in the Haut-Chaigneau cellars.

La Croix Chaigneau's style is unabashedly geared towards easy, pleasant drinking. It is delicious even when young thanks to its fresh fruitiness. The aim at Château La Croix Chaigneau is to make smooth, fruity, and elegant wines. Tour Saint André is generally best enjoyed around five years after the vintage, but will keep much longer.

Tasting notes : Relatively intense garnet-red colour with purple highlights and slight bricking on the rim. Rather concentrated, expressive bouquet with white flower and blackcurrant jam overtones. Becomes more open and mineral upon aeration. Slightly oaky when swirled in the glass with a spiciness reminiscent of cinnamon, liquorice, and Havana cigar. Long aftertaste reminiscent of prunes in brandy. Well-integrated tannin without excess astringency. An easy-to-drink wine that can be enjoyed as of now, but will also age nicely. Excellent value for money. (PCH, May 2003).

VIGNOBLES J. & A. CHATONNET

CHATEAU CROIX CHAIGNEAU

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TECHNICAL FACT SHEET

<i>AREA UNDER VINE :</i>	Second wine of Château Haut-Chaigneau (potential of approx. 10.5 hectares in 2000)
<i>SUN EXPOSURE :</i>	North-South and East-West (50/50)
<i>GEOLOGY :</i>	Sandy-clay and (mostly) gravel-sand-clay on the Chevrol plateau in Néac, near Grand Ormeau and des Cruzelles in Lalande de Pomerol
<i>GRAPE VARIETIES</i>	35% Merlot, 55% Cabernet Franc, and 10% Cabernet Sauvignon
<i>AVERAGE AGE OF THE VINES :</i>	25 years
<i>ROOTSTOCK :</i>	3309C, SO4, 5BB, 196-17 CI
<i>VITICULTURE</i>	Traditional
<i>HARVESTING :</i>	Picked plot-by-plot when the grapes are perfectly ripe
<i>FERMENTATION :</i>	A combination of the most modern techniques and Bordeaux tradition is used.
<i>AGEING :</i>	10-14 months in oak barrels (30% used for 1 previous vintage, 70% used for 2 previous vintages), in a specially-designed underground cellar.
<i>YIELDS :</i>	48 hectolitres/hectare
<i>ANNUAL PRODUCTION</i>	5,600 cases in 2000
<i>SALES :</i>	To the Bordeaux merchants and to private customers at the estate
<i>TOURS :</i>	By appointment only, 9 a.m.-12 p.m. and 2-6 p.m.
<i>OWNER :</i>	SCEV Vignobles Chatonnet - Jeanine and André Chatonnet 33500 Néac - Tel: +33 (0) 557 513 131 - Fax: +33 (0) 557 250 893
<i>CONSULTANT OENOLOGIST :</i>	Pascal Chatonnet