



# CHATEAU LA SERGUE

Lalande de Pomerol

1999



First made in the 1996 vintage by Pascal Chatonnet, Château La Sergue is produced from vineyard plots located on the oldest terraces in the Libourne region, on the Pomerol and Néac plateau. The vines are tended with the greatest of care and the bunches of grapes are spread out and well-ventilated in order to receive maximum sunlight. Very rigorous sorting eliminates any grapes not of the highest quality. Alcoholic fermentation, malolactic fermentation, and maceration are done the simple traditional way in wooden vats. Grapes from each different vineyard plot is fermented separately. The wine is then aged in new oak barrels in an underground cellar. The 1999 vintage of La Sergue has been widely hailed as one of the most successful wines in the appellation.

#### LA SERGUE 1999

Tasting notes : Deep, very dark colour. Particularly intense, elegant bouquet. A really beautiful Lalande-de-Pomerol. Although young, it has concentrated, complex aromas. Powerful nose of ripe fruit (black cherry, sloe) and oaky vanilla. Rich, but elegant on the palate with a long, delicious aftertaste finishing with hints of black olive and tobacco. La Sergue is definitely becoming one of the small circle of great Bordeaux wines. As delightful as this wine is now. It should be aged for several years, at which point it will satisfy even the most demanding connoisseur. (PCH, April 2001)

#### PRESS REVIEW

Wine Spectator - (Avril 2000) - 1999 Bordeaux tasting notes - (James Suckling) - 1999 Château La Sergue Score = 88-90 (Very Good to Outstanding Potential)  
*Very well done. Dark purple, with black licorice, violet and berry aromas. Medium-bodied, with a solid core of tannins and a long finish.*

La Revue du Vin de France (June 2000) Special 99 vintage issue - (Michel Bettane)  
Catégorie « We liked » \*\*\*\* = Château La Sergue 99 ... *«The oak seems quite persistent, but you can also taste superb fruit in this wine».*

Les Carnets de Dégustation - Bordeaux Achats 1999 - (2nd Quarter 2000) - (Jean-Marc Quarin)

Château La Sergue 1999 : 15,5-16

*Especially recommended. Deep, fairly intense red colour. Well-defined, concentrated, elegant, fruity and creamy bouquet. Very very fruity and floral after swirling in the glass. Fairly refined. Starts off straightforward and soft on the palate. Good fruit and tannin. Finishes quite rich and tasty, with spicy tannin and liquorice. A great success ! Mostly noteworthy because of its fine aftertaste. Barrel ageing is sure to round out this wine beautifully.*

The Wine Advocate - Bordeaux futures 1999 (April 2000) - (Robert Parker) -  
Château La Sergue 1999 Score : 85-86 (Very Good Potential).

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## *FACT SHEET*

<i>AREA UNDER VINE</i>	5 hectares
<i>SUN EXPOSURE</i>	North-South
<i>GEOLOGY</i>	Silicious-clay soil with crasse de fer (ironpan) on the Chaigneau plateau and clay-gravel soil reminiscent of Margaux on the Chevrol plateau. Earthwork has been done on certain parcels and a new drainage system installed.
<i>GRAPE VARIETIES</i>	90% Merlot - 10% Cabernet Sauvignon - 0% Cabernet Franc.
<i>AVERAGE AGE OF VINES</i>	40 years
<i>ROOTSTOCK</i>	196-17, Riparia, 3309C, 101 - 14
<i>VITICULTURE</i>	Traditional
<i>PICKING</i>	Each grape variety and each plot is harvested at the peak of ripeness.
<i>FERMENTATION</i>	Grapes from each plot are separately fermented using state-of-the-art technology, but respecting time-honoured Bordeaux methods.
<i>AGEING</i>	12 to 18 months in new oak barrels in a specially-designed underground cellar.
<i>YIELD</i>	30 hectolitres/hectare
<i>PRODUCTION</i>	1,400 cartons
<i>SALES</i>	Essentially through the Bordeaux trade
<i>TOURS</i>	By appointment, from 9 a.m. to noon and from 2-6 p.m.  GFA Vignobles J & A Chatonnet - Jeanine and André Chatonnet 33500 Néac - Tel: +33 557 513 131 - Fax: +33 557 250 893
<i>CONSULTING OENOLOGIST</i>	Pascal Chatonnet                      e-mail : pchatonnet@libertysurf.fr