



CHATEAU LA SERGUE

Lalande de Pomerol

2003



Produced by Pascal Chatonnet, Château La Sergue comes from a vineyard on the oldest terrace in the Libourne region, consisting of a gravelly-clay and sandy-clay soil plateau in Pomerol and Néac. Great care and attention are lavished on the vineyard, and the grapes are well spread out on the vines for maximum aeration and sun exposure. They are picked in the morning sun to avoid bringing in fruit that is too hot. The grapes are rigorously sorted at vintage time, and any that are not perfectly ripe and healthy are eliminated. Furthermore, every individual grape is inspected before going into oak vats representing specific vineyard plots at La Sergue. After pre-fermentation maceration that extracts fresh fruit, the wine is left on the skins to extract tannin and colour. The wine finishes fermentation in barrel and then goes on to age in new barrels in an underground cellar. 2003 La Serge has been recognised as one of the best wines of the vintage.

Selected as one of the best wines of the Cercle Rive Droite with five stars by the "Grand Jury Européen".

REVIEWS FROM THE WINE PRESS :

WINE SPECTATOR – James Suckling – USA – Bordeaux 2003

Tasting Notes : 2003 La Sergue : 89-91

" Solid wine for this appellation with blackberry and chocolate character. Medium body. Fine tannis. Well done. Could be outstanding "

Les Carnets de Dégustation – Bettane & Desseauve

2003 Château La Sergue : 7,5

" Spicy with a liquoriced mark in the nose, this wine presents a good general balance with a tannic extraction mastered "

VIGNOBLES J. & A. CHATONNET

CHATEAU LA SERGUE 2003

A.O.C. Lalande de Pomerol

FACT SHEET

<u>Area under vine :</u>	5 hectares
<u>Sun exposure :</u>	North-south
<u>Geology :</u>	Siliceous-clay soil with <i>crasse de fer</i> (ferruginous sandstone) soil reminiscent of Margaux on the Chaigneau plateau. Certain plots were drained and reshaped.
<u>Grape varieties :</u>	80 % Merlot – 10 % Cabernet Sauvignon – 10 % Cabernet-Franc (proportions may vary slightly according to the vintage)
<u>Average age of the vines :</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>	14-16 months in oak barrels in an underground cellar specially designed for ageing fine wine.
<u>Yield :</u>	35 hectolitres per hectare
<u>Production :</u>	1,250 cases in 2003
<u>Sales :</u>	Sold via the wine trade as well as to private customers.
<u>Tours :</u>	<u>Opening times :</u> 9:00 – 12:00 and 14:00 – 18:00
<u>Owners :</u>	S.C.E.V. Vignobles Chatonnet – Jeanine and André Chatonnet 33500 Néac – <u>Tel :</u> + 33 (0) 557 513 131 <u>Fax :</u> + 33 (0) 557 250 893 E-mail: vignobleschatonnet@wanadoo.fr
<u>Consulting oenologist :</u>	Pascal Chatonnet