



CHATEAU LA SERGUE

2004 : A VINTAGE TO AGE !



The weather in 2004 was well-balanced, with average rainfall evenly distributed throughout the growing season. It was neither too dry during the summer nor too wet at any other time of year. Flowering took place early – in late May for Merlot and the first few days of June for Cabernet Franc and Cabernet Sauvignon. The outstandingly fine weather in June – both warm and dry – brought on not only quick, even flowering but also a high degree of fertilisation. The large number of flowers thus produced many grapes and we needed to do green harvesting in mid-July to improve the distribution of grapes and reduce yields. It took going through the vineyards as many as three times to remove the requisite number of bunches in 2004! After small vintages in 2002 and 2003, Mother Nature definitely tried to make up for lost time in 2004.

As opposed to the heat wave of 2003, temperatures in 2004 never went above seasonal averages. August was not very hot, but September and October were especially beautiful, which was ideal for long, slow ripening. The end of the growing season was marked by a memorable Indian summer. The harvest started on September 25th and went into full swing on the 29th under clear, sunny skies. The Merlot grapes were fresh as well as extremely ripe and concentrated. The last, perfectly healthy Cabernet grapes were picked on October 10th. The relatively mild months of August and September gave the fruit a great deal of fruit, aromatic intensity, and more freshness than 2003. The thick skins were full of colour and tannins.

Alcoholic fermentation went smoothly despite high sugar levels in the Merlot. Malolactic fermentation got off to a slow start and finished fairly late in certain lots. The 2004 vintage of Château La Sergue is very typical of the estate with above average concentration of aromas and tannins. This means that the wine will age beautifully.

Pascal Chatonnet's tasting notes: Deep, intense colour. Concentrated (though slightly closed-in at this stage) nose of sloe, ink, and stewed blackcurrant with understated hints of oak and spice. Rich overtones of pine bark, warm Havana cigar, and burnt sugar are released after swirling in the glass. This wine starts out with considerable power on the palate, with plenty of richness and tannin. The high level of phenolic compounds gives this vintage wonderful ageing potential. The aftertaste is still tannic, but without bitterness, and the overall flavours are reminiscent of blackberry jam, truffle, and black pepper. Monstrous concentration and voluptuousness.



Les carnets de dégustation de Jean-Marc QUARIN – Château La Sergue 2004 = 15,25/20 «A wine that is beautifully velvety, rich, and flavoursome! Soft aftertaste with considerable length and a rather modern sort of oakiness.»



La Revue du Vin de France – June 2005 = Inclusion in the "We very much liked" category «Inky colour and a superbly ripe, fruity nose with toasty overtones. Fills out on the palate with a very tight-grained texture. Solid but ripe tannin and a fresh, long aftertaste for an altogether luxurious wine»



Gault et Millau – juillet 2006 Château La Sergue 2004 = 16/20 «Elegant and charming, as usual. This wine is seductive, with hints of blueberry, cranberry, spice, and incense»

La Revue du Vin de France – May 2006 : ****(*) «Beautifully-balanced tannins and a mineral quality on the palate. Great length, but without any heaviness. Wonderful mineral aftertaste with civilised tannins. An excellent wine that is unquestionably one of the most successful in the appellation»

CHATEAU LA SERGUE 2004

A.O.C. Lalande de Pomerol

FACT SHEET

<i>AREA UNDER VINE:</i>	5 hectares
<i>SUN EXPOSURE:</i>	North-south
<i>GEOLOGY:</i>	Siliceous-clay soil with crasse de fer (ferruginous sandstone) soil reminiscent of Margaux on the Chaigneau plateau. Certain plots were drained and reshaped.
<i>GRAPE VARIETIES:</i>	80 % Merlot – 10 % Cabernet Sauvignon – Franc (proportions may vary slightly 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>	14-16 months in oak barrels in an underground cellar specially designed for ageing fine wine.
<i>YIELD:</i>	35 hectolitres per hectare
<i>PRODUCTION:</i>	1,250 cases in 2003
<i>SALES:</i>	Sold via the wine trade as well as to private customers.
<i>TOURS:</i>	Opening times : 9:00 – 12:00 and 14:00 – 18:00
<i>OWNERS:</i>	S.C.E.V. Vignobles Chatonnet Jeanine et André Chatonnet 33500 Néac Tél : + 33 (0) 557 513 131 Fax : + 33 (0) 557 250 893 E-mail: contact@vignobleschatonnet.com Site Internet : www.vignobleschatonnet.com
<i>CONSULTING OENOLOGIST:</i>	Pascal Chatonnet

VIGNOBLES J. & A. CHATONNET