



# CHATEAU LA SERGUE



## 2005 LA SERGUE : POWERFUL AND AESTHETIC !

We have all heard it often enough by now, but it's absolutely true: 2005 is a very great vintage, especially at LA SERGUE! 2005 will long be remembered as one of the driest years on record, but without a heat wave like in 2003. The vines were able to adapt to the gradually increasing, but greater than average water stress. That is the secret behind 2005! Weather conditions were not unlike those in such mythical Bordeaux vintages as 1982, 1961, 1947, or even 1945! Ripening was slow, but complete, and the alcoholic level in Merlot rose to nearly 15°. However, there was also good acidity thanks to cool night time temperatures. The harvest took place under magnificent clear blue skies starting on the 19th of September, and lasted until the 2nd of October, at which time the last Cabernet Sauvignon was picked. The grapes were very small, very healthy, and naturally concentrated. Extraction lasted a long time, but got off to an easy start, occurring easily and naturally. The wine is developing marvellously in barrel, very slowly, and has retained all its youthful vigour. In keeping with such a great vintage, we have kept this wine in 80% new oak barrels for 18 months. However, there is so much fruit that the oak in no way overshadows it.

**Tasting notes from Pascal Chatonnet:** Deep, almost back colour with purplish-red highlights. The nose displays sloe, raspberry jam, blackberry jelly, and just the right touch of toasty oak, as well as exotic overtones of coconut and clove. Extremely elegant. Rich, ripe tannin on the palate. Bursting with flavour overlaying fresh tannins without excess acidity. Hints of stewed red fruit develop into a warmer, toastier taste of bread crust and Havana cigar. A concentrated, complex wine. Opens up beautifully with aeration and obviously has huge ageing potential.



Les carnets de dégustation de Jean-Marc QUARIN – Château La Sergue 2005 (15,5/20) : *«Remarkably fruity! Virtually black in colour. Velvety on the palate with a bewitching taste of fruit liqueur. Average body with a fairly long aftertaste and a smooth, rather than granulated texture.»*

LA PASSION DU VIN [www.lapassionduvin.com](http://www.lapassionduvin.com) – Yves Zermatten 2006 : Château La Sergue, Lalande de Pomerol 2005 - 90-92 *«Subtle bouquet of black fruit with a hint of cocoa. Quite suave and well-focused on the palate with good balance and a healthy tension. Lovely mouth feel and fairly long aftertaste. Very understated oak.»*



LA REVUE DU VIN DE FRANCE – Special 2005 vintage issue – "Outstanding successes category" Château La Sergue 2005 *«Powerful blackberry nose, rich and full-bodied on the palate, with expressive fruit and a long aftertaste.»*

Le Point .fr LE POINT – Supplément 11 mai 2006 – Château La Sergue 2005 – 15/20 *«Très net au nez, bouche ronde, bien parfumée, une sucrosité qui habille la structure, la finale durcie un peu l'ensemble mais cela devrait se fondre harmonieusement. Optimum 2009, Garde 10 ans.»*



DECANTER – Barrel tasting – Château La Sergue 2005 – 16/20 *«Perhaps not in best form for the primeur tastings (strong oak component). However, lots of substance, rich flavour, and powerful tannic body. Sure to improve with age and merit a much better rating. Best enjoyed 2012-2020.»*

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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: <a href="mailto:contact@vignobleschatonnet.com">contact@vignobleschatonnet.com</a> Site Internet : <a href="http://www.vignobleschatonnet.com">www.vignobleschatonnet.com</a>
<i>CONSULTING OENOLOGIST:</i>	Pascal Chatonnet

VIGNOBLES J. & A. CHATONNET