



LA SERGUE

Lalande de Pomerol
2007

Full-bodied and well-balanced

Showing fine balance and plenty of body thanks to ripe Merlot, 2007 LA SERGUE once again demonstrates this wine's unique characteristics. There is a smaller percentage of Cabernet Sauvignon than usual because a plot of old vines had been uprooted and replanted in 2006 (and was thus too young to produce wine). True to form, our venerable Malbec vines were responsible for tremendous concentration.

Harvesting took place from 18th September to 15th October. Yields were low due to rigorous sorting as well as *coulure* (shot berries) in some early-ripening old Merlot vines. Thanks to important sacrifices, we were able to produce a wine offering all the qualities one has come to expect from La Sergue.

Although rich, this 2007 can be enjoyed younger than previous vintages thanks to ripe fruit and gentle extraction that maintained the wine's intrinsic balance. Surprisingly charming, elegant, and complex.

Tasting notes – Pascal Chatonnet – June 2009:

“Intense, deep colour. Bouquet of very ripe fruit with overtones of plums, stewed blackcurrant, black coffee, and vanilla, developing aromas of black truffle and cloves with aeration. An amazingly complex nose for such a young wine. Quite full-bodied on the palate with considerable softness as well as meaty and roasted flavours. Easy to drink, with a fine balance. Hugely successful for a Bordeaux from this vintage”.

Awards :



Concours de bordeaux Vins d'aquitaine : Silver Medal



Concours Mondial de Bruxelles : Silver Medal



Concours de Macon : Silver Medal

Press Review :



La Revue du Vin de France– Surprises from the 2007 vintage.

2007 Château LA SERGUE : **15.5 to 17.5 out of 20.**

« Beautiful body and balance for this classic, straightforward wine with a great tannic texture. »



GAULTMILLAU – Bordeaux 2007 Primeur Specila (June-July 2008).

2007 Château LA SERGUE : **14-15 out of 20.**

« Dark garnet-red colour. Good concentration and attractively soft on the palate with fine tannin and a lovely spicy aftertaste. ».



STEPHEN TANZER'S -International Wine Cellar

Château La Sergue 2007 Lalande de Pomerol

« Ruby-red colour with a bouquet of musk, blackberry, liquorice, game, and mint. Soft and surprisingly smooth, showing softer extraction than certain previous vintages – clearly the right way to go. A pleasing, beautifully round wine with fairly soft tannin. ».



WEINGOURMET Das Internationale Magazin

2007 Château La Sergue Lalande de Pomerol 89-90 points

« Dark garnet-red colour. Soft and concentrated on the palate, with fine tannin and a pleasingly spicy aftertaste”.



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FACT SHEET

<u>Area under vine :</u>	4 hectares
<u>Sun Exposure :</u>	North-South
<u>Geology :</u>	Siliceous-clay soil with crasse de fer (ferruginous sandstone) soil reminiscent of Margaux on the Chaigneau plateau. Certain plots were drained and reshaped.
<u>Grape varieties :</u>	87% Merlot – 10% Cabernet Franc – 3% Malbec
<u>Average age of the vines :</u>	45 years
<u>Rootstock :</u>	196-17, Riparia, 3309C, 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>	12 months in oak barrels, 35% of which are new every year, and 65% previously used for one vintage. Underground cellar specially designed for ageing fine wine.
<u>Yield:</u>	25 hectolitres per hectare
<u>Production :</u>	13 000 bottles in 2007
<u>Sales :</u>	Sold via the wine trade as well as to private customers.
<u>Tours :</u>	Opening times : 9:00 - 12:00 and 14:00 - 18:00
<u>Owners :</u>	VIGNOBLES CHATONNET – Jeanine & André CHATONNET 33500 NEAC Tél. : (33) 05.57.51.31.31. – Fax : (33) 05.57.25.08.93. E-mail : contact@vignobleschatonnet.com Site Internet : www.vignobleschatonnet.com
<u>Consulting Oenologist :</u>	Pascal Chatonnet