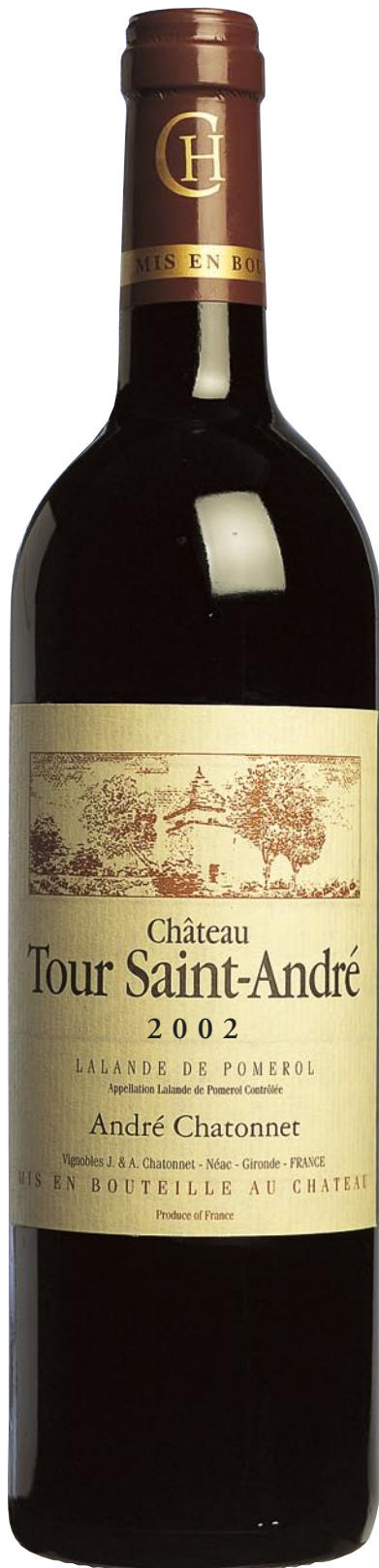




# CHATEAU TOUR SAINT-ANDRÉ

Lalande de Pomerol

2002



Château TOUR SAINT-ANDRÉ is produced by André and Jeanine Chatonnet at Château HAUT-CHAIGNEAU, located in the commune of Néac in the Lalande-de-Pomerol appellation. The wine is made primarily from Merlot and Cabernet Franc grapes. It is aged in HAUT-CHAIGNEAU's underground cellars for 10-14 months in oak barrels previously used to age one or two vintages, depending on the year.

Château TOUR SAINT-ANDRÉ is made in a pleasant, easy-to-drink style. This wine is best enjoyed in its youth, when it is full of ripe fruit. Care is taken during winemaking to produce a soft, fruity, elegant wine that is pleasant to drink young. It will continue to improve for about five years, although it can age for much longer according to wine lover's preferences.

*Tasting notes* : Medium-deep garnet-red with purple highlights and a slight amber colour on the rim. Fairly concentrated, well-developed bouquet with hints of white flowers and blackcurrant preserves. Warmer, more mineral overtones after swirling in the glass, as well as understated oak and spicy hints reminiscent of cinnamon, liquorice, and cigar. There is even a persistent touch of plum brandy. The tannin is quite present, yet discreet on the palate, without too much astringency. Altogether fresh and attractive. A wine that is easy-to-drink and enjoyable young, although it has good medium-term ageing potential. Excellent value for money (PCH, May 2003).

# CHATEAU TOUR SAINT-ANDRÉ

## Lalande de Pomerol

### *FICHE TECHNIQUE*

<i>AREA UNDER VINE :</i>	Second wine of Château Haut-Chaigneau (approximately 10,5 hectares)
<i>SUN EXPOSURE :</i>	North-south and east-west (50:50)
<i>TERROIR :</i>	Siliceous-clay and clay-gravel-sand (for most of the vineyard) on the Chevrol plateau in the commune of Néac, close to Grand Ormeau and Les Cruzelles in the Lalande-de-Pomerol appellation.
<i>GRAPE VARIETIES :</i>	35% Merlot - 55% Cabernet Franc - 10% Cabernet Sauvignon
<i>AVERAGE AGE OF THE VINES :</i>	25 years old
<i>ROOT STOCK :</i>	3309C, SO4, 5BB, and 196-17 Cl
<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>	10-14 months in oak barrels, 70% of which have been used to age two vintages and 30% for one vintage. Underground cellar specially designed for ageing fine wine.
<i>YIELD :</i>	48 hectolitres per hectare.
<i>PRODUCTION :</i>	5 600 cases in 2002
<i>SALES :</i>	Sold via the Bordeaux wine trade as well as direct sales from the estate to private customers.
<i>TOURS :</i>	Opening times : 9:00 - 12:00 and 14:00 - 18:00
<i>OWNER :</i>	SCEV 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:vignobleschatonnet@wanadoo.fr">vignobleschatonnet@wanadoo.fr</a>
<i>CONSULTIN CENOLOGIST :</i>	Pascal Chatonnet