



CHATEAU TOUR SAINT-ANDRÉ



2006 : FRESHNESS, CONCENTRATION, AND LENGTH

The 2006 vintage was full of contrast. After a fantastic spring and a hot summer, even scorching at times, showers interrupted the last stage of ripening in September. Pickers had to wait for each different grape variety in each separate plot to reach optimum maturity. The fruit ripened late, but beautifully, thanks to our clay soil, green cover, and careful work in the vineyard all year long. During fermentation, emphasis was placed on gentle extraction since the polyphenol concentration was one of the highest in the past five years. We started picking Merlot on the 21st of September. This was followed by a long wait before we harvested the Cabernets from the 8th to the 12th of October. There were no problem whatsoever with alcoholic fermentation. This transpired quickly, and the alcohol content was more moderate than in 2004 and 2005. Malolactif fermentation followed suit almost immediately. The wine has magnificent colour, fruity concentration, good focus, and plenty of high-quality tannin. 2006 La Tour Saint-André aged beautifully in barrel thanks to its high quality tannin and natural acidity, and in showing tremendous potential. The wine goes from strength to strength as it ages. This is huge success - Please taste it !

Pascal Chatonnet's tasting notes : *Beautiful, fairly deep, and very youthful ruby-red colour. Raspberry, redcurrant, and greengage bouquet with slightly toasty aromas. The fruity characteristics come through even more after swirling in the glass, as well as hints of blackcurrant liqueur, forest floor, and oak-leaf lettuce. Starts out quite soft, but not excessively so, on the palate. The tannin elegantly coats the mouth. There are fine black fruit flavours with a touch of elegant oak. An attractive, long finish thanks to the fine acidity. An attractive, easy to drink, but not one-dimensional wine.*

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Lalande de Pomerol

FACT SHEET

<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>SOIL :</i>	Located in the Lalande de Pomerol appellation - primarily siliceous-clay and clay-gravel-sand on the Chevrol plateau in the commune of Néac, close to Grand Ormeau and Les Cruzelles
<i>GRAPE VARIETIES :</i>	55 % Merlot - 45 % Cabernet Franc
<i>AVERAGE AGE OF VINES :</i>	25 years
<i>ROOSTSTOCK :</i>	3309C, S04, 5BB, and 196-17 Cl
<i>VITICULTURE :</i>	Traditional
<i>HARVESTING :</i>	Each grape variety and plot is picked at peak 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 previously 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>	22 500 bottles in 2006
<i>MARKETING :</i>	Sold via Bordeaux négociants, as well as direct sales to private customers
<i>TOURS :</i>	Opening times : 9 am - 12 pm and 2 pm - 6 pm
<i>OWNERS :</i>	S.C.E.V. Vignobles Chatonnet Jeanine et André Chatonnet 33500 Néac Tel: + 33 (0) 557 513 131 - Fax: + 33 (0) 557 250 893 E-mail: contact@vignobleschatonnet.com Site Internet : www.vignobleschatonnet.com
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