



L'ARCHANGE

SAINT EMILION



L'ARCHANGE 2006 : POWER AND VELVETINES !

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 beautiful, 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. Malolactic fermentation followed suit almost immediately. The wine has magnificent colour, fruity concentration, good focus, and plenty of high-quality tannin. 2006 Archange aged beautifully in barrel thanks to its high quality tannin and natural acidity, and is showing tremendous potential. The wine goes from strength as it ages. This is huge success - please taste it !



Mâcon International Wine Competition : GOLD medal

Reviews :



Wine Spectator

LEARN MORE, DRINK BETTER

Château l'Archange 2006 : 91/100

GUIDE HUBERT

GUIDE HUBERT by Hélène DURAND

Château l'Archange 2006

"Expressive, attractive bouquet of black fruit and violets with smoky overtones. Still marked by new oak. Generous and rich on the palate. Tight-knit, ripe tannin, persistent flavour and a good, long finish. A charming wine."

L'ARCHANGE 2006

Saint-Emilion

FACT SHEET

<i>AREA UNDER VINE :</i>	1.12 hectare
<i>SUN EXPOSURE :</i>	North-south
<i>GEOLOGY :</i>	Siliceous-clay with a clay and pure molasse subsoil on sandy Saint-Emilion glais. This vineyard was drained and reshaped.
<i>GRAPE VARIETIES :</i>	100 % Merlot Noir
<i>AVERAGE AGE OF THE VINES :</i>	22 years old
<i>ROOTSTOCK :</i>	3309C and 101-14 MG
<i>VITICULTURE :</i>	Traditional
<i>HARVESTING :</i>	Picked at optimum ripeness
<i>FERMENTATION :</i>	Fermented separately using state-of-the-art techniques, but fully in keeping with Bordeaux traditions.
<i>AGEING :</i>	18 months in oak barrels in an underground cellar specially designed for ageing fine wine.
<i>YIELD :</i>	45 hectolitres per hectare
<i>PRODUCTION :</i>	5 300 bottles in 2006
<i>SALES :</i>	Sold via the Bordeaux wine trade and 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