



CHATEAU LA SERGUE

2006 : 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 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 La Sergue 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 !



Pascal Chatonnet's tasting notes: *Deep, dark colour. Concentrated black fruit bouquet with overtones of sloes, ink, and stewed blackcurrant combined with well-integrated oak. Berry fruit, oak, and pine bark aromas develop with aeration. Powerful, tannic, and rich on the palate. Fresh, long aftertaste with a slight spiciness. This vintage's concentration guarantees wonderful ageing potential. Thanks to its elegance, it can nevertheless be enjoyed in two to three years.*

Awards :



Bordeaux Vins d'Aquitaine competition : Silver Medal

Reviews :

Les Carnets de Dégustations Jean-Marc QUARIN - 15,5/20



"Very beautiful, intense, dark colour. Well-focused, powerful, and fresh bouquet. Fairly deep. Seems less oaky than usual, and this impression carries over to the palate. Concentrated, round, very fruity, and rich, but without as much oak on the aftertaste as in previous vintages.

Beautifully structured, well-made and enjoyable."



Wine Spectator

LEARN MORE, DRINK BETTER

Château La Sergue 2006 : 88/100

CHATEAU LA SERGUE 2006

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>	13 600 bottles en 2006
<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: contact@vignobleschatonnet.com Site Internet : www.vignobleschatonnet.com
<i>CONSULTING OENOLOGIST :</i>	Pascal Chatonnet

VIGNOBLES J. & A. CHATONNET