

2005 VINTAGE - TECHNICAL DATA - PRODUCTION

Alcohol	:	13.2	%
Total acidity	:	3	g/L
Reducing sugars	:	1.7	g/L
Dry extract	:	2759.5	g/L
Free SO2	:	0.020	g/L
Yield per ha	:	46	hectolitres/ha
Surface	:	21	ha
Variety of grapes	:	80 %	Merlot
		10 %	Cabernet Franc
		10 %	Cabernet Sauvignon
PH	:	3.57	
Average age of vines	:	25/30	years

- Nature of the soil : acid grey clay + gravel + ferruginous sandstone like an iron hard pan layer locally named "crasse de fer"
- Exposure : plateau (quaternary alluvial terrace) at an altitude of 39 metres, benefiting from large ocean climatic conditions and a complete exposure to the sun
- Estate management : traditional wine culture including 4 ground treatments (no chemical weed control) by ploughing, manual hoeing, debudding and green harvest, soil maintenance using mainly straw dung
- Harvest : by hand, from 17 September to 27 September with hand selection from a sorting table. Always a late harvest for a maximum grape maturity : a ripe skin (tannin) + ripe pips (tannin) + ripe grape juice sugar (for enough natural sugar) to make a well-balanced wine.
- Maturing : for 12 months in demi-muids (600 litres French oak barrels, 50 mm thick). Yearly replacement 10% new oak. The object is to evoke the tang of the soil by the slow oxidation through a porous material (oak) and to avoid a "woody" taste hiding the character (aromas) of this exceptional soil (terroir).

2005 - A SUMPTUOUS YEAR : the ripeness of the berries due to an evenly warm spring and summer, lead to black, thick and full flavoured grape skins

STRUCTURE : due to this exceptional summer, these purple dark tannins, the intense ruby colour, and the "tears", our eye is told of the density of this vintage.

BOUQUET : fragrance and tasting agree in a harmonious balance

To play at separating the aromatic complexity, there are two thrusts possible :

- the opulence the tannins provides the first one, all in harshness and robustness, rather vegetal and deliciously bitter, artichoke heart, thyme, pepper, laurel, camphor, cedar, cut hay.
- a finer one, the floral and fruity line will develop some moments later, geranium rosat, myrtle, mint, basil, peony, violet, faded rose, as well as blackcurrant and *green apple*, blackberry and raspberry sauce, stewed fruit, prune, liquorice, vanilla, with a touch of leather, caramel, almond, orange peel.

The Finale gives an awareness of Virginia tobacco and mocha in a "dry glass" (just after finishing your wine) with the elegance of the thirties powdered perfume.

To best enjoy this vintage, please serve almost cool (18 °C), and open the bottle half an hour before. It will peak between 2008 and 2012.

Siège social : Château Vieux Chevrol - NÉAC - Société anonyme au capital de 38 112 €

Banque : Crédit Agricole Aquitaine compte n° 13306 00149 00726079010 49

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