

## 2006 VINTAGE - TECHNICAL DATA - PRODUCTION

Alcohol	:	12.6	%
Total acidity	:	3	g/L
Reducing sugars	:	1.8	g/L
Dry extract	:	26.8	g/L
Free SO <sub>2</sub>	:	0.020	g/L
Yield per ha	:	41	hectolitres/ha
Surface	:	21	ha
Variety of grapes	:	80 %	Merlot
		10 %	Cabemet Franc
		10 %	Cabernet Sauvignon
PH	:	3.54	
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 20 September to 30 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).

2006 - SUPPLE AND SVELTE : a natural harmonious grape ripeness of the sugar, skins and pips as the result of a mild season until September.

STRUCTURE : a perfect harmony between "ruby" colour, well-matured tannin and light alcohol.

BOUQUET : it's first fragrance, fresh and delicate, is a mix of lily, young laurel shoots, carrot and celery, mint and anise, green pepper, William pear, green apple, grapefruit and pineapple. Later on, warmer, tobacco and cut hay, fig tree leaf, cumin, curry and olive oil. In the mouth, note the first/original astringency from the rather young and rough tannins, remarkable flattering roundness of toffee, which develops into prune skin, light toasted bread (merlot), buttery croissant, quince jelly, honey, gingerbread, liquorice stick and cacao powder.

Finale in a "dry" glass (just after finishing your wine) of violet and iris, rose tea, strawberry, cooked cherry and small black berries, beeswax, and burned wood.

Elegance and charm will mark this fine vintage

To best enjoy this vintage, please serve almost cool (18 °C), and open the bottle half an hour before. It will peak between 2009 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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