

Château Vieux Chevrol

LALANDE-DE-POMEROL

CHAMPSEIX S.A.

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2007 VINTAGE - TECHNICAL DATA - PRODUCTION

Alcohol	:	12,2	%
Total acidity	:	3	g/L
Reducing sugars	:	2	g/L
Dry extract	:	26.6	g/L
Free SO ₂	:	0.020	g/L
Yield per ha	:	49	hectolitres/ha
Surface	:	21	ha
Variety of grapes	:	80 %	Merlot
		10 %	Cabernet Franc
		10 %	Cabernet Sauvignon
PH	:	3.66	
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, disbudding and green harvest, soil maintenance using mainly straw dung
- Harvest : by hand, from 20 September to 6 October, spread in successive steps in order of optimum maturity of each parcel, and with hand selection on 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 the wood pores and to avoid a "woody" taste hiding the character (aromas) of this exceptional soil (terroir).

2007 - AN INTERACTION OF BALANCE a result of a rather gloomy season, the grapes will drag their ripeness stages (fruit sugar, pulp tannin, skin softness and "crust" taste of the pips) it would be better to wait with patience.

STRUCTURE : a range of finesse combining colour, tannin and aroma in a mild harmony

BOUQUET : its first fragrance (still glass), takes you out to an interaction of the two chief closely mixed spicy characteristics, warm and bracing, fleeting touches between wild rose, peach tree flower, violet, bluebell, acacia flower, rose oleander and green apple, lime, dried tomato, asparagus, apricot.

its second fragrance (moving your glass) from a touch of butter, wheat meal, warm stone, olive oil, flax, a clove and subtle vanilla

to rosemary, moss, lichen, parsley, tarragon, bay, cut hay, ginger and black pepper.

in the mouth, blackberry, pear, prune, dry fig, carrot, birch sap, raisins, port, honey, gingerbread, liquorice, mocha

although globe artichoke, creased walnut leaf, bilberry, ink, exotic wood, orange peel, resin and beeswax.

Finale in a "dry" glass (after finishing your wine) of candied cherry, Virginia tobacco, pastry, smoke and "stuck" pan bottom mixed to rhubarb and stewed apricot.

All this in "lightness", the intertwining of these two warm and bitter components offers a attractive note of elegance, subtlety and charming to this vintage.

To best enjoy this vintage, please serve almost cool (16-18°C), and open the bottle half an hour before. It will peak between 2010 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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