

Château Vieux Chevrol

LALANDE-DE-POMEROL

CHAMPSEIX S.A.

33500 NÉAC - LIBOURNE

Tél. 33(0) 5 57 51 09 80

Fax 33(0) 5 57 51 31 05

www.vieuxchevrol.com

chateau@vieuxchevrol.com

2008 VINTAGE - TECHNICAL DATA - PRODUCTION

Alcohol	:	12,9	%
Total acidity	:	3,30	g/L
Reducing sugars	:	2	g/L
Dry extract	:	27,9	g/L
Free SO2	:	0,020	g/L
Yield per ha	:	39	hectolitres/ha
Surface	:	21	ha
Variety of grapes	:	80 %	Merlot, 10 % Cabernet Franc, 10 % Cabernet Sauvignon
PH	:	3,54	
Average age of vines	:	25/30	years

Nature of the soil	:	acid grey clay + gravel + iron bearing sandstone, locally named "crasse de fer"
Exposure	:	plateau (quaternary alluvial terrace) at an altitude of 39 metres, benefiting from oceanic climatic conditions and full sun exposure
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	:	manual picking and selection on a sorting table, (late harvest) from 6 to 14 October, ripened to maturity: ripeness of the skin, of grape seeds producing the necessary tannins, of ripe grape juice sugar to make an incredibly balanced wine.
Maturing	:	for 12 months in demi-muids (= 600 litres French oak barrels, 50 mm thick) allowing slow oxidation through the wood pores to develop the specifications of the character of this exceptional soil (terroir). Replaced yearly at most 10% new oak, the "woody" taste would hide the typical aromas.

2008 - ARISTOCRATIC and RUSTIC

CLIMATE a thwarting season helped by a number of "beneficial accidents":

- long clusters of grapes (a difficult flowering period as a result of a lack of beneficial sun during the first days of June) resulting in exceptionally ripe grapes but producing a low yield.
- due to a cold and dry September (a strong N-E wind) the grape skins became thick and crisp.
- a mild and sunny October, perfect conditions for quickly harvesting a plump and delicious grape

STRUCTURE : a solid structure of exceptional tannins, a bitter, powerful base incredibly integrated, unearthed in each stage of tasting with artichoke, thyme, green pepper, rhubarb, crushed heart of a daisy, green olive, grapefruit skin or almond paste.

BOUQUET : on the first nose (still glass), a freshness of celery, parsley, basil, laurel, pine bark, ink, followed by cherry stone and fig leave.

on the second nose (swirling of the glass) ancient wheat and warm stone enveloped in aniseed, mint, camphor, coriander, lily of the valley and hyacinth and then wild forest fruits, red berries, raspberry, cherry, black berries, blueberry, blackberry and blackcurrant.

in the tasting, from behind the velvety tannins, (gentian and absinth leaves), lays bare harmoniously the nuances of pineapple, tangerine, apricot, peach, plum purée, raw brown sugar, caramel; banana and sweet pears; dates and fig, onion tart, vanilla chestnut, cinnamon, crème brûlée; then a truffle final, liquorice, quince jelly and warm chocolate.

in a "dry" glass (after finishing your wine important information in your glass about your tasting in the future) pomegranate, violet and faded rose, acacia flower, beeswax and blonde tobacco.

Bold and elegant with lots of structure, the 2008 vintage more than any other, through the warmth of its well ripened tannins creates the perfect balance of richness and bitterness, the same harmony required by the Great Chocolate Makers. A wine for ageing. To best enjoy this vintage, open the bottle 30 minutes before serving and serve almost cool (16-18°C). It will peak between 2012 and 2016.

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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