

Château Vieux Chevrol

LALANDE-DE-POMEROL

CHAMPSEIX S.A.

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2009 VINTAGE - TECHNICAL DATA - PRODUCTION

Alcohol	:	13,4	%
Total acidity	:	3,30	g/L
Reducing sugars	:	2	g/L
Dry extract	:	27,9	g/L
Free SO ₂	:	0,020	g/L
Yield per ha	:	50	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 : - four ground treatments by ploughing (without the use of chemical weed control), - manual hoeing,- disbudding and green harvest, -soil maintenance using mainly straw dung
Harvest	:	manual picking and selection on a sorting table from 24 September to 2 nd October The grapes are ripened to an advanced maturity: the skins and seeds produce the necessary smooth tannins and anthocyanins combining with the grape juice sugars to create a well balanced wine.
Maturation	:	for 12 months in demi-muids (= 600 litres French oak barrels, 50 mm thick staves), allowing slow oxidation through the wood pores to develop the character of this exceptional soil (terroir). Replaced yearly with less than 10 % new oak, a "woody" taste would hide the typical (terroir) aromas .

2009 - THE EXUBERANCE

- SEASON**
- early and warm interrupted by healthy drizzles; a splendid summer after a regular flowering around the 30th of May
 - a steady sunshine during the manual picking from the 24th September to the 2nd October of ripe grapes with thick skins and crunchy pits with the essential roasted bread taste.
 - a brilliant colour of intense garnet-red to purple shade

THE TASTING TOOLS (technical reminder)

- the *nose* informs you about the product's *intensity* and *complexity* (first nose in immobile glass, second nose in a moving glass)
- the *mouth* rather about the "*framework*": astringency and bitterness (quality of tannins), natural fruit acidity; and the *pleasure* : fruit ripeness, sugar, alcohol, maturing (wood) and *elegance* – in 3 steps (attack, evolution, final).
- together they will reveal the length on the palate and the potential ageing qualities.
- don't fail the "dry glass" test.

BOUQUET : the particularly generous summer reflects in predominantly spices in the first nose, white pepper, orange skin; next comes cinnamon, nutmeg, clove, caraway, curry coated with wheat flour and lead.

in the mouth, the amplexness of tannins is expressed first in aromatic herbs, thyme, laurel, balm, fennel, and celery; then in pine resin, beeswax and honey. Quince jelly and prune pulp make way for a fine floral fullness of violet, petunia, lilac, myrtle followed by stewed red fruit, cherries, blackberry, raspberry and a finale of pear, chestnut, caramel, white rum and some tarry, liquorice and mocha overtones .

Success of balance between the tannic robustness and the warmth of perfect ripe grapes, 2009 is perceived as surprisingly rich without seeming heavy.

To enjoy the best this vintage, open the bottle 30 minutes before serving and serve at a temperature of 16 to 18°C. It will peak between 2012 and 2018.

L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

« Le vin est innocent, seul l'ivrogne est coupable » (proverbe Russe)

CONDITIONS GÉNÉRALES DE VENTE AU VERSO

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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