

Château Vieux Chevrol

LALANDE-DE-POMEROL

CHAMPSEIX S.A.

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2010 VINTAGE - TECHNICAL DATA - PRODUCTION

Alcohol	:	13,9	%
Total acidity	:	3,24	g/L
Reducing sugars	:	2	g/L
Dry extract	:	28,9	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 vine growing : - 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	:	from 27 September to 7 October with manual picking and selection on a sorting table . An exceptional natural maturity. The grapes are ripened to a well-balanced maturity between skin, seeds, tannin, anthocyanins and grape juice sugars to make an exceptional well constituted ageing wine
Maturation	:	for 12 months in demi-muids (= 600 litres French oak barrels, 50 mm thick), allowing slow oxidation through the wood pores to develop the character of this soil with his typical terroir. Replaced yearly with less than 10% new oak, the "woody" taste would hide the typical (terroir) aromas. Decanting in four rakings.

2010 - "AUGUST makes the MUST" (a Gascony proverb)

CLIMAT Two major factors distinguished the summer of this 2010 vintage :

- a lack of water that reached 43% since the beginning of the year, that led to an early hydric stress in July, which reduced the vigour of the vine and induced the production of small but very concentrated berries.
- a wide daily temperature range (about 14 °C between day and night) made the skins thicker and darker (higher anthocyanin synthesis).

On the first harvest day, 27th of September, the grapes were small and very concentrated, with thick skins, very aromatic and so rich in ripe phenolic compounds as rarely equalled before, a concentrated pulp and tannins in pips with a "hazelnut" flavour .

STRUCTURE A deep ruby colour, strong structure of smooth and silky tannins, with a full development in mouth and a impressive length on the palate, characteristic of a top vintage wine.

BOUQUET A great balance between freshness and warm power, our senses are immediately taken trough the aromatic complexity, with the first nose among mint, pine resin and wheat meal; then at the second noose , lavender, violet and brown tobacco with a touch of warm bitterness of thyme and Sichuan pepper .

The mouth confirms : celery, laurel, camphor, cedar and black olive, follow up of bilberry-, raspberry-, blackberry cordial with a touch of cherry stone and stewed pears. Development in dried orange peel, apricot tart, prune pulp, caramel, quince jelly, cumin and cinnamon.

In the "dry glass", lime flower, wax, bread crust, stick of liquorice, brown sugar, rum, calvados that ends with Chinese thee, honey and gingerbread.

To best enjoy this vintage, open the bottle 30 minutes before serving and serve almost cool (16-18°C). Built up on balance and power, this vintage could aim at an exceptional ageing. It will peak between 2013 and 2020.

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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