

Medals and awards :



Silver medal
Mâcon 2014
wine competition



LA SERGUE

Lalande de Pomerol

2012

NATURALLY COMPLEX

After a dry, cold winter, spring was cool and wet up until the month of June. Summer then got off to a late start. Warm seasonal weather only arrived in August, but was quite intense. In fact, August 2012 was the hottest since 2003. In a nutshell, 2012 was a year that started off slowly in the vineyard, showing a significant drop in the production of Merlot early on, but ended with a harvest that took place at the normal time, in late September. Early-maturing terroirs with clay soil coped particularly well with the weather, and ripening ended up relatively quick and even. Old Merlot vines yielded a small crop, although the wines were consequently concentrated. Malbec grapes, picked along with the last Merlot at La Pignière, had higher yields, and vats of Malbec needed to be bled to a greater extent. The 2012 vintage was one of the shortest harvests (21-25 September) in the history of LA SERGUE, as well as one of the simplest, most natural ones to make. It was best to just let things happen on their own to let the vintage character come through. The 2012 wines started to open up in the summer of 2013 and are developing beautiful complexity. Riper and more rich than 2011, the 2012 LA SERGUE displays fine acidity, vivaciousness, and a great deal of subtlety. It is very much in keeping with the estate's intrinsic style.

Tasting notes - July 2014 – Pascal CHATONNET :

"Very deep, almost black colour. The first impression on the nose makes this easily recognisable as LA SERGUE blackberry, blackcurrant, peony, and vanilla. After swirling in the glass, the aromas develop and become more complex. There is an added baked apple component and a touch of old dark rum. The wine starts out moderately firm on the palate, with very fresh tannin. It is nicely smooth and not at all dry. There is plenty of volume and the wine coats the palate. 2012 may not be the most powerful vintage, but it is one of the most elegant and one of the easiest to enjoy even when very young. The wine has a truly beautiful long aftertaste. Please consume without moderation! "

Press notes :



PRIMEURS 2012 - Rating: (87-89) Drink 2013 - 2018 « From the Chatonnet family, the elegant, dark ruby/purple-hued 2012 La Sergue reveals notes of black raspberries, mocha, white chocolate and toast. It is an attractive, sexy, lush, fruit-driven, medium-bodied wine fashioned from 85% Merlot, 12% Cabernet Franc and 3% Malbec. Drink it over the next 5 years. »



PRIMEURS 2012 - Score 16/20pts « Generous fruit. Ripe but not over blown. Polished tannins ». **Drink:** 2016 - 2022 **Taster:** James Lawther MW



La Revue des Vins de France n°572 juin 2013 - PRIMEURS 2012
Included in the "Outstanding successes" category – "One of the great successes in the appellation. Beautiful precision for this full-bodied wine with opulent fruit. It need not to blush in comparison with much more prestigious Pomerols".



Coup de ♥ (special Favourite) in the appellation for the vintage 2012 - **PRIMEURS tasting**





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TECHNICAL SHEET

<u>Area under vine</u> :	5,5 hectares in 2012.
<u>Sun exposure</u> :	North-south facing.
<u>Geology</u> :	Siliceous-clay terroir with <i>crasse de fer</i> (ironpan) on the Chaigneau plateau and clay-gravel on the Margaux-like Chevrol plateau with regraded and drained plots.
<u>Grape varieties</u> :	85% Merlot noir – 12% Cabernet Franc – 3% Malbec.
<u>Average age of the vines</u> :	over 45 years.
<u>Rootstock</u> :	196-17, Riparia, 3309C, 101-14.
<u>Viticulture</u> :	Sustainable viticulture - A drastic reduction in chemical sprays in the vineyard.
<u>Harvesting</u> :	Each grape variety and each plot are picked at optimum ripeness.
<u>Winemaking</u> :	Wine from each plot is made separately, combining state-of-the-art techniques and centuries-old Bordeaux tradition.
<u>Alcohol content (%)</u> :	14
<u>Ageing</u> :	12 months in barrels (1/2 new and 1/2 used for one previous vintage) in an underground cellar specially designed for ageing.
<u>Yield</u> :	28 hectolitres/hectare.
<u>Production</u> :	14,555 bottles in 2012.
<u>Sales</u> :	Bordeaux wine merchants as well as direct export to private customers at the estate.
<u>Tours</u> :	Open from Monday to Friday from 9 am to noon and from 1:30 to 5:30 pm. Tours at 11 am, 2 pm, 3 pm, and 4 pm. Possibility of tours on weekends and public holidays by appointment.
<u>Owners</u> :	VIGNOBLES CHATONNET Jeanine & Pascal CHATONNET Château Haut-Chaigneau 33500 NEAC Tel.: + 33 (0) 557 513 131 – Fax: + 33 (0) 557 250 893 E-mail : contact@vignobleschatonnet.com Site Internet : www.vignobleschatonnet.com
<u>Consulting oenologist</u> :	Pascal CHATONNET