



LA SERGUE

Lalande de Pomerol
2015

smooth, complex, and pleasurable, with a touch of greatness!

The hot, sunny weather from April to late July had a highly favourable impact on the vintage: the dry heat particularly suited our cool, clay terroirs.

- *An amazing spring.*

March and April were mild and dry, providing ideal conditions for bud-break.

The weather pattern continued in May and June, promoting early, rapid flowering, completed between 28 May and 12 June, and resulting in a homogeneous fruit-set. A large number of well-formed bunches indicated the likelihood of good yields and average harvest dates.

- *A hot, very dry, early summer.*

July was exceptionally hot and dry: 26 days with temperatures above 25° and 3 days above 42°C !A record. Unlike 2003, the heat had relatively little effect on the vines, as the night-time temperatures remained cool. In contrast, drought affected some vineyards on deep, dry gravel and significantly reduced the optimistic yields forecast in late June (-20%). The rain arrived just in time at the beginning of August with a few perfectly-positioned thunder storms! According to the French proverb, "August makes the must" - and it certainly did! The second part of the summer was cooler, with just the right amount of rain in Pomerol and Saint-Emilion.

- *Colourchange at the normal time and slow, even ripening.*

Colour change started early but progressed slowly and the grapes were still quite small, particularly our Cabernet Franc. The fine weather and cool nights in September and early October produced perfectly ripe, healthy grapes, with good aromatic concentration, and low acidity. The colours were naturally deep and the tannins were extracted gently, during long maceration (a record for us, averaging over four weeks!), with very little pumping over or punching down the cap. This gave a velvety texture and density on the mid-palate, but without the excesses of some previous vintages and practices, which were overdone, in my opinion...

This is certainly a great year, with normal yields and quality in line with the 1985, 1995, 2001, 2008, and 2009 vintages, while remaining perfectly true to itself.

Pascal CHATONNET

Press review

JAMES SUCKLING - january 2018 - Score 91

Attractive ripeness and richness here. A wine that has the freshness of the vintage too. Dark plum and berries pervade nicely polished tannins. Drink or hold.

JEAN-MARC QUARIN- april 2016 - Score 16 // 90

THE WINE SPECTATOR - april 13, 2016 Score 88-91

This is nicely rendered, with a plush edge to the raspberry and plum coulis

flavors, backed by a lightly singed alder note and a light mineral echo.





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<u>Area under vine</u> :	5,5 hectares in 2014.
<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> :	72% Merlot noir – 25% Cabernet Franc – 3% Malbec.
<u>Average age of the vines</u> :	over 45 years.
<u>Rootstock</u> :	196-17, Riparia, 3309C, 101-14.
<u>Vine growing</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
Total Acidity	3,20 g/l
pH	0,56
Volatil acidity	3,66
Glucose + Fructose	0,3
Total Polyphénol (A280nm)	66.8
<u>Ageing</u> :	16 months in barrels (35% new and 65% used for one previous vintage) in an underground cellar specially designed for ageing.
<u>Yield</u> :	19 hectolitres/hectare.
<u>Production</u> :	15 000 bottles 0.75 cl.
<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 by appointment. 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 E-mail : contact@vignobleschatonnet.com Website : www.vignobleschatonnet.com
<u>Consulting oenologist</u> :	Pascal CHATONNET