



VIGNOBLES CHATONNET



L'esprit d'Aliénor 2018

Unfortunately, the harvest was a little small and the vintage was absolutely miraculous. Despite the surprising weather conditions until the beginning of the summer, the high level of sunshine thereafter until the beginning of the autumn allowed the grapes to reach an absolutely extraordinary maturity. We were able to extract the quintessence of the fruit, with very high quality tannins, complex wines and a very present fruit taste.

Grape variety

90% Merlot, 10% Cabernet Franc

Vines' ages

45 years old

Alcohol content

13,5% vol.

Ageing

Ageing in barrels

Geology

Clay-limestone and gravel-sand-clay terroir

ALLERGENS: CONTAINS SULPHITES

VIGNOBLES CHATONNET
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The Phoenix

The winter of 2017-2018 was particularly wet; the humidity and very mild temperatures continued throughout the spring. The output (the harvest potential), after we were (very) worried given the frost experienced in 2017 and the difficulty to prune perfectly in some cases, was, more than promising. The flowering finally started in a very classical way in terms of timing, but the Merlot (more sensitive to temperature variations) was confronted (thank God...we thought at this stage) with a rather serious coulure phenomenon (death of the flowers) which reduced the harvest by 15 to 20%.

We harvested like we did in 2005 or 2015, Terroir by Terroir, plot by plot. The grapes affected by mildew were severely sorted by a combination of flotation sorting and mechanical sorting to literally only pick black caviar grapes.

We were first struck by the colours at the end of the pre-fermentation maceration: black for all the grape varieties. We then liked the fruit that appeared: a festival of ripe black fruits, without heaviness, aromas or "jammy" tastes when the viticulture was up to the challenges of the vintage and when the harvest date was well chosen (neither too early nor too late). A lot of cold sweats when reading the mustimeter, bursts of anger when the temperature control did not work properly, stomachs knotted up when the volatile acidity increased and the sugars did not drop any more... but finally, by dint of hard work, everything ended well: from its ashes, 2018, the Phoenix, was born and well born. Small in quantity but big in quality; already delicious and with a superb development potential.

RESULTATS DE L'ANALYSE / ANALYSIS RESULTS / RESULTADOS DE ANALISIS

Paramètre	Méthode	Résultat	Unité	Incert.	LQ
* Titre Alcoométrique Volumique	Alcoholic Strength Vol./Grado alcohólico adquirido	IRTF	13.95	%Vol	0.15
* Glucose Fructose	Glucose fructose/Glucosa fructosa	Enzymatique Séquentiel	0.7	g/L	0.2
Degré en Puissance	Potential Alcohol/Alcohol Potencial	Calcul	0.04	%Vol	0.009
Degré Total	Total Alcohol/Grado Alcohólico Total	Calcul	13.99	%Vol	0.150
* Acidité Totale	Total Acidity/Acidez Total	IRTF	3.24	g/L H2SO4	0.12
* Acidité Volatile	Volatile Acidity/Acidez Volatil	IRTF	0.53	g/L H2SO4	0.06
* pH	pH/pH	IRTF	3.69		0.06
* Dioxyde de Soufre Libre	Free Sulfur Dioxide/Dioxido de azufre libre	Colorimétrie Séquentiel	29	mg/L	28%
* Dioxyde de Soufre Total	Total Sulfur dioxide/Dioxido de azufre total	Colorimétrie Séquentiel	135	mg/L	15%
* Masse Volumique	Density/Densidad	IRTF	0.9926	g/cm3	0.0007
* Extrait sec Total	Total Dry Extract/Extracto Seco Total	Calcul	32.0	g/L	0.7
* Acide Malique	Malic Acid/Acido Malico	IRTF	<0.2	g/L	0.25
Rapport Alcool/Extrait sec	Alcohol ratio/Dry Extract / Grado alcohólico/Extracto seco	Calcul	3.5		
* Acide Sorbique	Sorbic Acid/Acido Sorbico	Distillation/Spectrométrie	<LQ	mg/L	17%
Valeur nutritionnelle	Nutritional value/Valor nutricional	Calcul	79.7	Kcal/100mL	

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