



**Château Haut Chaigneau**  
**Lalande de Pomerol**  
**2018 The Wonderful**

Yes, the 2018 vintage will be one of the greats. And yet ... not everything was won. From spring onwards, the weather was bad, with hail showers that were not serious and heavy rain. It rained, a lot and especially often. With the mildness of the spring, an ideal combination for the proliferation of mildew, particularly aggressive this year in most French vineyards, was established. We had decided this year to convert a number of plots to organic production... it was not the right year for this. We held on until flowering, right in our boots, but the fruit set was more difficult to manage and significant crop losses were unfortunately deplored. But summer finally arrived in mid-July with alternating hot days and cool nights. It dried out the soil, cleaned up the vines and bathed the grapes in sunshine. In the end, more fear than harm. After the historic frost of spring 2017, which caused a drop of more than 40% in our harvest, without returning to a quantity close to the average, we were able to harvest amazing grapes whatever the variety!

Thanks to ideal weather conditions, the harvest time was long. Since the end of August/beginning of September, the weather has been ideal. A light rain released the stress in the vines that was building up at the end of July. A radiant sun, cool night-time temperatures and a perfect sanitary state allowed us to harvest the grapes à la carte, starting early (17 September) and finishing late (8 October). We were able to harvest each plot at our convenience, fully adapting to the terroirs. We harvested as one does one's market. By feeling around and taking our time, which are essential conditions for making great wines.

Black, dense, fat and juicy, the Merlots are impressive. Powerful, fruity and floral at the same time, the Cabernets Francs are brilliant. The blend of these two famous grape varieties gives a powerful and rich 2018 Haut-Chaigneau that is similar to the 2005, 2009 and 2010, to name but the most recent. A magnificent vintage.

**Tasting notes by Pascal Chatonnet – March 2019**

*2018 is truly a fine vintage of Haut-Chaigneau, seductive, with a good structure in the mouth and a very good length, a vintage also particularly rich in tannins, with an unprecedented complexity and an exceptional aromatic and gustatory freshness due to a natural concentration linked to the small yield (36hl/ha). A vintage that consumers will be able to appreciate immediately, but which will be a sure bet for ageing, with a potential superior to that of 2015 and equivalent to, and perhaps even superior to, that of 2016.*

**Tasting notes by James Suckling – April 2019 – Note : 90-91**

*A dense, fruity red with blackberry and herb flavours. Medium body, round, ripe tannins and a nice finish.*

**Tasting notes by Yves Beck – April 2019 – Note : 90**

*Rouge grenat aux reflets violets. Bouquet intense, marqué par la fraîcheur et le fruit avec des notes de baies noires Garnet red with purple hues. Intense bouquet, marked by freshness and fruit with notes of black berries and cherries. On the palate, the wine is fruity, crisp and fresh. The tannins are tight, well integrated, while the structure ideally supports the fruity expression on the finish. A wine of character to be enjoyed fresh.*



<b><u>Area of the vineyard</u></b>	Around 20 hectares
<b><u>Sun exposure</u></b>	North-South
<b><u>Geology</u></b>	Siliceous-clay soil with iron dross, shaped and drained plots.
<b><u>Grape varieties</u></b>	90% Merlot noir – 10% Cabernet Franc
<b><u>Average age of vines</u></b>	More than 40 ans
<b><u>Viticulture</u></b>	Integrated viticulture - drastic reduction in the use of phytosanitary products in the vineyard.
<b><u>Harvest</u></b>	Harvesting at optimum maturity for each plot and each grape variety.
<b><u>Vinification</u></b>	Each plot is vinified separately using the most modern techniques, but in the pure Bordeaux tradition.
<b><u>Alcohol content</u></b>	14,5 % vol.
<b><u>Total acidity (expressed as sulphuric acid)</u></b>	3,35 g/l
<b><u>Volatile acidity (expressed as sulphuric acid)</u></b>	0,56 g/l
<b><u>PH</u></b>	3,78
<b><u>Glucose + Fructose (g/l)</u></b>	0,7 g/l
<b><u>Blend</u></b>	Merlot 90%, Cabernet Franc 10%
<b><u>Ageing</u></b>	12 months in barrels (25% new, 65% used for a previous vintage and 10% for two previous vintages) in an underground cellar specially designed for ageing.
<b><u>Yield</u></b>	40 hectolitres per hectare.
<b><u>Production</u></b>	70 000 bottles of 0,75 cl.
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<b><u>Consultant winemaker</u></b>	Pascal Chatonnet

