

Saint-Emilion **2015**

A MERLOT VINTAGE!



Spring weather seriously reduced the potential yield, but the hot summer of 2014, combined with the well-drained clay on sand subsoil, enabled the grapes to grow well – without suffering from periodic excessive temperatures – and to ripen more quickly than expected! This vintage called for demanding work in the vineyard and careful sorting. The effort was unquestionably worth it, because 2015 ARCHANGE has an exceedingly deep colour and a magnificent range of ripe fruit. The wine displays the freshness and smoothness of the best wines of Saint-Emilion. This 2015 is beautifully concentrated with velvety tannin and great depth of flavour. L'ARCHANGE is once again surprisingly good thanks to perfect Merlot grapes!

-Tasting commentary Pascal CHATONNET - July 2017:

Very nice coloring intensity. The Archangel 2015 has a dense and deep appearance. Opulent nose of mixed black and red fruits; notes of spicy blueberry compote with liquorice and Bourbon vanilla. Attack full, quite dense, both lively and very silky. We find the beautiful frame of Merlot tannins typical of the Archangel with a freshness throughout the tasting characteristic of its clay soil. Beautiful structure, both elegant and armed for the long time in bottle with already a beautiful aromatic complexity enhanced by notes of cocoa and brown tobacco.

- Press Comments:

JAMES SUCKLING - April 2016 - Score 92-93

"A silky and very balanced red wine with hints of blueberries, black fruits and liquorice. A body round to powerful; ultrafine tannins on a fresh finish. Concentrated and long!"

YVES BECK - BECKUSTATOR - April 2016 - Score 92-94 / 100

"Medium purple dress. Beautiful olfactory intensity with notes of graphite and red fruits such as raspberry. Very nice touch of liquorice and dark chocolate. The attack is refreshing and slightly sweet. The body has elegance thanks to its creamy character and perfectly integrated tannins; the structure is responsible for giving the bite and supports the fruit until the end of the mouth. Juicy and fruity finish, with good persistence. 2021-2037. "

One ★into Guide Hachette 2019

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L'ARCHANGE

Saint-Emilion

2015

TECHNICAL SHEET

Area under vine: 1,21 hectare.

Sun exposure: North-south facing.

Geology: Siliceous-clay terroir with a clay and molasse subsoil on the sandy Saint-

Emilion glacis. The plot was regraded and drained in 1996.

Grape varieties: 100 % Merlot.

Average age of the vines: 35 years.

Rootstock: 3309C, 101-14 MG.

Viticulture: Sustainable viticulture - A drastic reduction in chemical

sprays in the vineyard.

Harvesting: Picked at peak ripeness.

Winemaking: Wine from each plot is made separately, combining state-of-the-art

techniques and centuries-old Bordeaux tradition.

<u>Alcool (% vol.)</u>: 14.57

Totale Acidity 3.27

Volatil Acidity 0.64

pH: 3.75

Glucose + Fructose (g/l): 0.18

Ageing: 14 months in barrels (2/3 new and 1/3 used for one previous vintage) in an

underground cellar specially designed for ageing.

Yield: hectolitres/hectare.

Production: bottles in 2015.

<u>Sales</u>: Bordeaux wine merchants as well as direct export to private customers at

the estate.

Tours: Open from Monday to Friday: 9 am to noon and 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.

Owners: VIGNOBLES CHATONNET

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