

## CHÂTEAU HAUT-CHAIGNEAU

Lalande de Pomerol

## 2016

Area under vine:

20 hectares.

Sun exposure:

North-south facing.

Geology:

Siliceous-clay terroir with crasse de fer (ironpan) on the Chaigneau plateau and clay-

gravel on the Margaux-like Chevrol plateau with regraded and drained plots.

Grape varieties:

90% Merlot noir – 10% Cabernet Franc.

Average age of the vines:

over 40 years.

Rootstock:

196-17, Riparia, 3309C, 101-14.

Vine growing:

Sustainable viticulture - A drastic reduction in chemical sprays in the vineyard.

Harvesting:

Each grape variety and each plot are picked at optimum ripeness.

Winemaking:

Wine from each plot is made separately, combining state-of-the-art techniques and

centuries-old Bordeaux tradition.

Alcool (% vol.) :

**Total Acidity** 

pH

Volatil acidity

Glucose + Fructose

Total Polyphénol

(A280nm)

Ageing:

12 months in barrels (25% new, 65% used for one previous vintage and 10 % used for

two previous vintages) in an underground cellar specially designed for ageing.

Yield:

40 hectolitres/hectare.

**Production:** 

90 000 bottle of 0.75 L.

Sales:

Bordeaux wine merchants as well as direct export to private customers at the estate.

Tours:

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.

Owners:

VIGNOBLES CHATONNET - Jeanine & Pascal CHATONNET

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