



## LA SERGUE

Lalande de Pomerol

2016

### TECHNICAL SHEET

<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>Viticulture :</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>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>	30 hectolitres/hectare.
<u>Production :</u>	20 400 bottles of 2016
<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>	<b>VIGNOBLES CHATONNET</b> Jeanine & Pascal CHATONNET Château Haut-Chaigneau 33500 NEAC Tel.: + 33 (0) 557 513 131 – Fax: + 33 (0) 557 250 893  E-mail : <a href="mailto:contact@vignobleschatonnet.com">contact@vignobleschatonnet.com</a> Site Internet : <a href="http://www.vignobleschatonnet.com">www.vignobleschatonnet.com</a>
<u>Consulting oenologist :</u>	Pascal CHATONNET