

Château CITRAN

TECHNICAL SHEET
Vintage 2009

The climatic conditions of this year were particularly favorable for the vegetative cycle of the vineyard (vine) and for the maturation of the grape. The blooming was extended from 8th to 16th June 2009. July and August knew high temperatures and generous period of sunshine. This good weather continued in September, with alternation of fresh nights and of warm days, convenient to the concentration of the aromas and to the accumulation of anthocyanes. Grapes matured as one pleases and the grape harvests spread out in the time (weather). The sanitary state of the harvest is besides irreproachable.

APPELLATION: Haut-Médoc

COLOR: Purple rim

NOSE: A complex and highly appealing, toasted notes of toast, to black fruit (blackcurrant).

PALATE: Smooth attack, but good presence in the middle of the palate with silky tanins and persistent aromas in final, complex and balanced.

TASTING ADVICE: Very great bottle which can be drunk in 10 to 15 years.

ALCOHOL / VOLUME: 13,5°

GRAPE VARIETY: 42 ha Cabernet Sauvignon / 47.5 ha Merlot / 4.5 ha Cabernet Franc

SOILS: Sandy gravelly soils / Marly chalky soils

VINEYARD: 94 hectares

HARVESTS: By hand. Rigorous parcel selection, grapes sorted on wine-stock and on sorting table. From September 30th to October 9th 2009 for the Merlot. From October 6th to October 7th 2009 for the Cabernet Franc. From October 12th to October 20th 2009 for the Cabernet Sauvignon.

BLENDING: 42.5% Cabernet Sauvignon / 55% Merlot / 2.5% Cabernet Franc

GRAPES: Thermoregulation on each tank. Traditionnal vinifications (T 28°C). Malolactic fermentations partially made in new barrels. 35% of new barrels in French oak. Traditionnal ageing with racking every three months. Fining with white egg. Bottling in the Château.