

Château CITRAN

TECHNICAL SHEET
Vintage 2005

From the Bordeaux area to the Pays d'Oc, the climatic conditions proved absolutely remarkable. The sunlight from June to September just before the harvests allowed the forming of mature, rich and perfectly balanced grapes.

APPELLATION: Haut-Médoc

COLOR: Beautiful black color with ruby rims

NOSE: The nose is expressive. The bouquet is marked by smells of mature black fruits (blackberry, blackcurrant) supported by slight notes of toasted bread.

PALATE: The palate is well balanced with a very beautiful structure. It is marked by a good entry with volume. The black fruits and the tanins are well developed and there is a great richness in the middle of the palate.

TASTING ADVICE: Great bottle which can be drunk within 6 to 10 years.
Food matches: Red meat, soured or roasted game.

ALCOHOL / VOLUME: 13°

GRAPE VARIETY: 50% Cabernet Sauvignon / 50% Merlot

SOILS: Sandy gravelly soils / Marly chalky soils

VINEYARD: 90 hectares

HARVESTS: By hand. Rigorous parcel selection, grapes sorted on wine-stock and on sorting table. From September 27th to October 3rd 2005 for the Merlot. From October 10th to October 15th 2005 for the Cabernet Sauvignon.

BLENDING: 50% Cabernet Sauvignon / 50% Merlot

GRAPES: Thermoregulation on each tank. Traditionnal vinifications (T 2° à 32°C).

Malolactic fermentations partially made in new barrels.

35% of new barrels in French oak and 65% of barrels from the 1st wine in French oak.

Traditionnal ageing with racking every three months. Fining with white egg.

Bottling in the Château.