

Château CITRAN

TECHNICAL SHEET
Vintage 2006

This year was warm but less dry than 2005. The weather allowed colorful and fruity grapes to take shape. After a cold and long winter, the good climatic conditions of April went on partly during the summer. Favorable sunlight, high temperatures et limited precipitations helped the vines to develop properly. The blossoming begun by the end of May. The high temperatures of July allowed the slow maturing of the fruits. The harvests went well in good conditions.

APPELLATION: Haut-Médoc

COLOR: Deep red ruby colour, limpid

NOSE: A complex range of aromas, a perfumed nose supported by oak and red fruits (blackcurrant and raspberry) with subtle vanilla aromas.

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

TASTING ADVICE: Young wine, great bottle which can be drunk in 5 to 10 years. Food matches: lamb and cheese.

ALCOHOL / VOLUME: 13°

GRAPE VARIETY: 50% Cabernet Sauvignon / 50% Merlot

SOILS: Sandy gravelly soils / Marly chalky soils

VINEYARD: 96 hectares

HARVESTS: By hand. Rigorous parcel selection, grapes sorted on wine-stock and on sorting table. From September 19th to September 27th 2006 for the Merlot. From September 28th to October 9th 2006 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. 15% malolactic fermentations partially made in new barrels. 35% of new barrels in French oak and 65% of barrels form the 1st wine in French oak. Traditionnal ageing with racking every three months. Fining with white egg. Bottling in the Château