

Château CITRAN

TECHNICAL SHEET
Vintage 2007

The year 2007 was marked by a very mild month of February and an exceptionally hot month of April. The climatic conditions observed since the beginning of the campaign allowed the vegetative cycle of the vines to complete properly and thus the forming of healthy grape berries.

APPELLATION: Haut-Médoc

COLOR: Deep red colour with ruby rim

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

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: 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 26th to October 4th 2007 for the Merlot. From October 8th to October 16th 2007 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.