

Château CITRAN

TECHNICAL SHEET
Vintage 2008

This vintage offers fruity, lively and elegant wines. The cold temperatures and the very beautiful autumnal period of sunshine allowed the wine growers to collect beautiful grapes where the aromatic and phenolic qualities dominate. Red wines present beautiful structures, intense colors and reveal a remark aromatic complexity. The harvests began October 7th for Merlots and continued on October 16th for Cabernet. In September, the maturity evolved slowly. The period of sunshine and the beautiful diurnal-night-thermal amplitudes of this month were good to the synthesis of the aromas and boosted the phenolic maturity of grapes. In October, grapes continued to ripen serenely.

APPELLATION: Haut-Médoc

COLOR: Deep red colour with purple rim

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

PALATE: Smooth attack, but 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 8 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 October 7th to October 15th 2008 for the Merlot. From October 16th to October 23th 2008 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 Traditionnal ageing with racking every three months. Fining with white egg. Bottling in the Château