

# Château CITRAN

TECHNICAL SHEET  
Vintage 2010

The sunny summer and the back exceptional season contributed to perfect the success of this vintage. This climatic conditions were completely favourable to the optimum maturation of the berries and their excellent sanitary state. They also allowed the grape harvest made in the good conditions. The wine growers were able to decide the best dates to harvest grape variety by grape variety, and plot by plot. The blend gives to these wines a beautiful acidity, the freshness and a very expressive fruit. This year is also characterized by a strong concentration of anthocyanes with ripe and silky tannins and an alcoholic power. The extraordinary potential of these wines is confirmed.

**APPELLATION:** Haut-Médoc

**COLOR:** Purple rim, limpid

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

**PALATE:** This entry is elegant, fine and racy. The palate is fat, long and powerful. It is very fresh and onctuous in the mouth, this reveals sweetness is perfectly balanced by acidity. Ends with a lingering finish. This is a wine with plenty of expression.

**TASTING ADVICE:** This is a wine to keep , from 8 to 10 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 October 5<sup>th</sup> to October 22<sup>th</sup> 2010 for the Merlot. From October 20<sup>th</sup> to October 21<sup>th</sup> 2010 for the Cabernet Franc. From October 22<sup>th</sup> to October 28<sup>th</sup> 2010 for the Cabernet Sauvignon.

**BLENDING:** 42 % Cabernet Sauvignon / 55 % Merlot / 3 % Cabernet Franc

**GRAPES:** Thermoregulation on each tank. Traditionnal vinifications (T 28°C). Malolactic fermentations partially made in new barrels. 38% of new barrels in French oak. Traditionnal ageing with racking every three months. Fining with white eggs. Bottling at the Château.