

Château CITRAN

TECHNICAL SHEET
Vintage 2011

Some highlights of the 2011 climate and its consequences : **A spring and early summer as outsized heat in drought**, July, August and mid-September close to normal in late September and early October outsized heat (full circle). **A vintage marked by early water stress** : water deficit very important from January to July (no more than 5 mm of rain before the end of June). Weather ever recorded in 60 years. High temperatures in June and late September-early October. **A very early flowering** (3 weeks earlier than in 2010) and grouped very early May, ripening in late June. The beginning of the cycle of the vine, until the ripening bud, was the earliest and at least 20 short years. **The harvests in early September**, about ten days earlier than in 2010, which continued under the sun until the first days of October. A true work of craftsmanship has been done to support the vines weakened by excessive heat, load balancing remove the grapes too stressed, sort the grapes at the winery and on foot, air clusters ... and wait calmly through maturity warmer conditions of summer. Which began in September storm, got the beautiful, or beautiful from the second decade.

APPELLATION: Haut-Médoc

COLOR: Dark ruby, great intensity, limpid

NOSE: Very expressive with a complex nose. Good notes of black currant and black cherry with the fines toasted and chocolate notes, well balanced.

PALATE: The palate is round and powerful yet at the same time elegant. This wine has a good acid support with a good structure also. The ends is intensive lingering with the silky tannins.

TASTING ADVICE: This is a wine to keep, from 8 to 12 years.

ALCOHOL / VOLUME: 13°

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 September 9th to 20th 2011 for the Merlot. From September 15th to 20th 2011 for the Cabernet Franc. From September 14th to 26th for the Cabernet Sauvignon.

BLENDING: 45% Cabernet Sauvignon / 50% Merlot / 5% Cabernet Franc

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.

Traditional ageing with racking every three months. Finning with white eggs. Bottling at the chateau.