

Château CITRAN

TECHNICAL SHEET
Vintage 2012

Weather conditions: In December and January were marked by rather soft temperatures while in February is more rigorous. In April fresh, very rainy and little brightened up, the vineyards prouted late, a blooming late and spread in the end of the spring, in May and June knew normal temperatures and were normally sprayed what favored the growth of the vineyard. The halfblooming took place by June 12th with about ten days of delay with regard to the average over the period of 1999-2009. The nouaison took place without the slightest beginning of hydric constraint. The spreading of the véraison, the irregular maturation and the relatively big bays which characterize this vintage wine are mainly owed to the rainy climate in which the blooming and the nouaison took place. The véraison of the red vines began in the first days of August and stretched during 3 weeks, half a véraison was situated towards in the middle of August, a lack of homogeneity at the level of Cabernet. A slow and complete maturation was realized all the same thanks to August and September dry warmthes but without heat wave. Grape harvests less premature than the last year, with October less sunny than usually and rainy engendered a fast picking of bays. Merlots on rocky calcareous, clayey or clayey soils are really big, colored, fruity, dense and pleasant. Their role will be determining in the assembly. Certain Cabernet is made a success on the best soils which resisted well the summer drought.

APPELLATION: Haut-Médoc

COLOR: Red ruby with some dark purple reflections

NOSE: A certain aromatic complexity and a freshness get free of this wine. The notes of roasted coffee get involved perfectly in the aromas of red berries and black.

PALATE: Powerful attack, volume, impression(printing) of material(subject) and freshness.

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

ALCOHOL / VOLUME: 13°

GRAPE VARIETY: 47 ha Cabernet Sauvignon / 48 ha Merlot / 5 ha Cabernet Franc

SOILS: Sandy gravelly soils / Marly chalky soils

VINEYARD: 100 hectares

HARVESTS: By hand. Rigorous parcel selection, grapes sorted on wine-stock and on sorting table. From October 8th to 15th for the Merlot. From October 13th to 15th for the Cabernet Franc. From October 17th to 20th for the Cabernet Sauvignon.

BLENDING: 44% Cabernet Sauvignon / 48% Merlot / 8% Cabernet Franc

GRAPES: Thermoregulation on each tank. Traditionnal vinifications (T 28°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.