

2008, NO TIME TO WASTE !

We began harvesting the first of the Merlot on September 23rd and 24th and finished on the 29th and 30th. The weather was perfect: clear and cool in the morning.

The Cabernet Franc was picked all in one day on October 1st!

October 7th marked the end of the adventure with our Cabernet Sauvignon, again picked over one long day.

Once again, we managed to escape unscathed by the challenges of this vintage.

We all share the same fickle skies, of course, but our limited area allows us to react quickly, and our warm *climat* diminishes the extremes of the weather.

2008 was a stressful year for the winegrower!

Frequent precipitation until the end of June made for a constant threat of mildew. However, the quality of any vintage is determined mostly late in the season, especially if ripening is delayed.

Summer rainfall was less than in 2007 (showers on 22 days between July 1st and August 31st, versus 32 in 2007) and comparable to the average of the last 9 years. And the total rainfall was actually lower than average - only 2000, 2003 and 2005 were drier than 2008. Spirits were high in July as water shortage threatened until August 9th, when summer thunderstorms helped the early stages of ripening but swelled the bunches.

By early September the vines were showing better balance and samples showed significant phenolic density, moderate sugar, and acidity still high, especially malic acids.

The sequence of climatic events in 2008 encouraged production of polyphenols as soon as the bunches started to compact.

Favorable conditions in September and October completed the development and have produced structured and balanced wines, with intense and complex aromatics, as we expect from great Bordeaux!

Although the results show quality and potential, this was anything but a “lounge chair” vintage, and we had to be ready to intervene in the vineyard. We insisted on precise and thorough shoot selection, leaf thinning, and green harvest. The small size of the property allows us to react rapidly and to choose exactly the right moment.

The strength of our terroir can be attributed to a certain equilibrium between our cool, moist soils (mostly clay and limestone) and our warm microclimate which encourages early ripening. Thus the “Vintage effect” remains for the most part just one factor of many.

Our harvest consists of the following: 55% Merlot, 25% Cabernet Franc, and 20% Cabernet Sauvignon.

We look forward to presenting our 2008 blend at the Primeurs tasting in early April 2009. Please don't hesitate to contact us for further information.

Best regards,

Pénélope Furt-Roche