CHATEAU
VIEUX CHAIGNEAU

Château Vieux Chaigneau, Lalande de Pomerol, 2020

AOC Lalande-de-Pomerol, Bordeaux, France

Château Vieux Chaigneau
Château Vieux Chaigneau 7 Chatain, 33500 Néac
chateauvieuxchaigneau.fr

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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The eponymous cuvée of Château Vieux Chaigneau is a Lalande de Pomerol well balanced and structured with very silky tannins. It will delight fans of this quality appellation.

PRESENTATION

A fruity wine, structured with a nice balance of tannins. Special attention is paid to the elaboration of local wine by methods that respect the soil, without herbicide or chemical fertilizer based on Bordeaux traditions. Here, quality always takes precedence over quantity. This wine is a blend of the emblematic grape varieties of Bordeaux: Merlot, Cabernet Sauvignon and Cabernet Franc.

THE VINTAGE

This year 2020 will remain marked as a great vintage, especially on the right bank of Bordeaux, thanks to the Merlot grape that was harvested at the optimum of its maturity, just before the rains of late September. This majority grape variety at Château Vieux-Chaigneau gives us a high quality.

TERROIR

Located in the municipality of Néac, the grapes come from a plot of about 6 hectares selected for the quality of its fruits. The vineyard has one of the best terroirs of the Lalande de Pomerol appellation, 1km from the famous Château Petrus. The vines are grown on sandy-silty and clay soils, without herbicide, the estate is certified Terra Vitis.

IN THE VINEYARD

The work of the vine is carried out without herbicides or chemical fertilizers and the work in green is manual. The harvest is divided into concrete vats according to the grape varieties and the quality of the grapes. The harvest is mechanical.

WINEMAKING

Each tank is then worked (reassembly and/or offloading) according to its potential. The vinification is carried out in a traditional way in thermo-regulated cement vats. After the harvest, we macerate for 4 weeks.

AGEING

18 months of ageing, including 12 months in new barrels for 50% of the wine, for a slight presence of wood in the wine, but not a predominance.

VARIETALS

Cabernet franc, Cabernet sauvignon, Merlot

SERVING

Decant and serve at 16°C.

AGEING POTENTIAL

10 to 15 years

VISUAL APPEARANCE

A plain red dress.

AT NOSE

A bouquet that delivers aromas of ripe red fruits.

ON THE PALATE

The palate is supple and fruity. It is a well balanced and structured wine with very silky tannins.

FOOD PAIRINGS

A glass of Château Vieux Chaigneau is ideal with white meat in sauce (Coq au vin, turkey with cherries, veal with prunes) or cooked cheese (Comté, goudas).

REVIEWS AND AWARDS

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Or

Concours Mondial de Bruxelles 2023 Or

89/100

James Suckling

89/100

Yves Beck - Beckustator

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