

Château Chantecler



Of the 1,199 valuable hectares planted to grapes in Pauillac, most are owned by the numerous cru classé châteaux that call the region home. Yet, within the formidable triangle formed by Chateau Mouton Rothschild, Chateau Lafite Rothschild, and Chateau Pontet-Canet, a single hectare remains in the hands of grower-producer Yannick Mirande. The Mirande family has owned vineyards in Pauillac for several generations, but in the spring of 2004 an aunt sold most of the land to Mouton Rothschild. Yannick Mirande secured control over the remaining hectare and has been making wines from his own vines ever since. Thus, he has enlisted himself in the declining number of small-scale grower producers in Bordeaux, and we have found a suitable partner from this elite region for the first time in many years.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments only when necessary
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Deep gravel soils
- **Vines:** Trained in Guyot and planted at 9,000 vines/ha. Average vine age is 50 years.
- **Yields:** Controlled through pruning, debudding, deleafing, and green harvesting. c. 55 hl/ha
- **Harvest:** Manual, usually in early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After total destemming, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts c. 3 weeks.
- **Extraction:** Rack and return method employed during fermentation
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in barrel following alcoholic fermentation

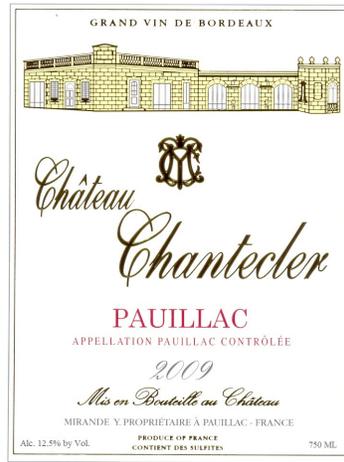
Aging:

- **Élevage:** 16-18 months in oak barrels (50% new)
- **Lees:** 16-18 months on fine lees
- **Fining and Filtration:** Fined with egg whites, unfiltered
- **Sulfur:** Applied at each racking, c. 30 mg/l free

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Pauillac



At a Glance:

- **Appellation:** AOC Pauillac
- **Encépagement:** Cabernet Sauvignon (60%), Merlot (40%)
- **Average Annual Production:** 3,500 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of vines on a west-facing slope in the commune of Padarnac, a subsection of Pauillac
- **Soil Types and Compositions:** Deep gravel soils
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,000 vines/ha. Average vine age is 50 years
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

In The Cellar:

- **Fermentation:** Spontaneous fermentation in stainless-steel tank following total destemming
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 16-18 months on fine lees
- **Malolactic Fermentation:** Spontaneous, in barrel following fermentation
- **Élevage:** 16-18 months in oak barrels (50% new)
- **Press Wine:** Blended with free-run wine after malolactic
- **Fining and Filtration:** Fined with egg white, unfiltered
- **Sulfur:** Applied at each racking, c. 30 mg/l free

In The Glass:

Chantecler's Pauillac balances elegance freshness with the powerful, deep structure intrinsic to Pauillac's terroir. Displaying plum and blackcurrent fruit atop a mineral-dominated base, it will reward bottle aging with softened and integrated tannins and the tertiary notes of cedar, graphite, and cigar box that make Bordeaux a wine like nothing else.