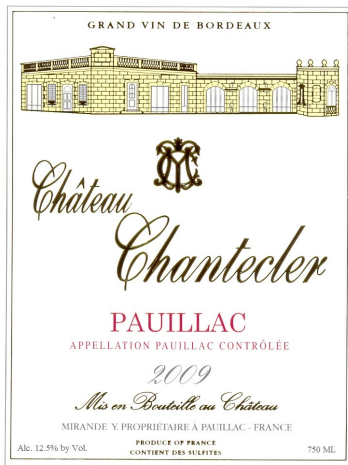


Château Chantecler



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.