

## **2011 VINTAGE**

## **The Climate**

One of the characteristics of 2011 was an extremely dry spring. Based on the measured rainfall in April, May and June this was the driest spring since 1949. Happily, summer brought some rain which allowed the vine to continue its growth. With a dry September, we were able to harvest in optimal conditions.

## Some Technical Information

Harvest Dates: From August 29<sup>th</sup> to September 27<sup>th</sup>

Blend: Merlot Noir: 69%;

Cabernet Sauvignon: 19%;

Cabernet Franc: 12 %.

Yield: 42.6 hl / ha

Percentage of production: 47% New barrels: 35%

Alcohol: 13.7% (temporary)

Bottling date: Still Ageing

Production: 4900 cases of 12 bottles (estimation).

## **Tasting note**

Beautiful deep, dark, red colour. La Chapelle has a nose of ripe black fruit and spice. It starts off very smooth on the palate, then gives way to a tannic structure which confirms the impression of weight promised by its deep color. Barrel ageing will impart further softening to develop all the character of a great wine.