

Composition of Nenin 2010

- Average yield for the vintage : 37 hl/ha
- Blend :



Merlot : 82%

Cabernet Franc : 18%

Percentage of press wine : 20%

- Average analytical profile when barrelled :



Degree of alcohol (% vol.)	13.9
Sugar (g/l)	< 2
Total acidity (gH ₂ SO ₄ /l)	3.31
Volatile acidity (gH ₂ SO ₄ /l)	0.38
pH	3.67
IPT (polyphenolic potential)	80

- Proportion of new barrels :

33%



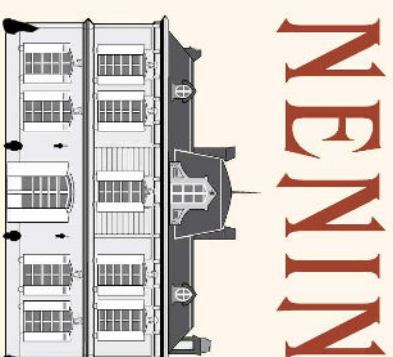
Quality of the 2010 vintage

Reasons :

- Very sunny and dry weather throughout the growth cycle, resulting in a quickly established and gradual hydric limitation.
- Carefully mastered yields and rigorous early vine care (disbudding, de-leafing, thinning out) guaranteeing an excellent phenolic and aromatic potential.



Domaines De la

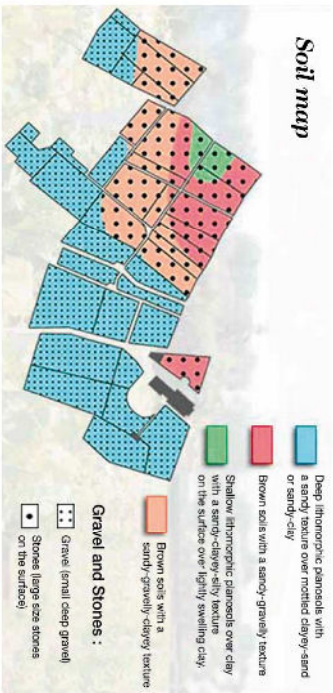


NENIN

2010

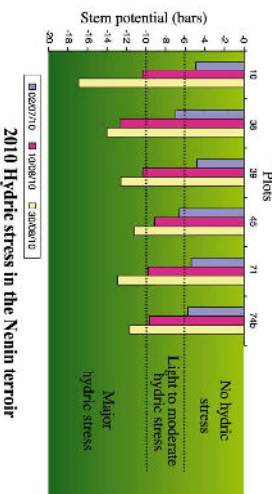
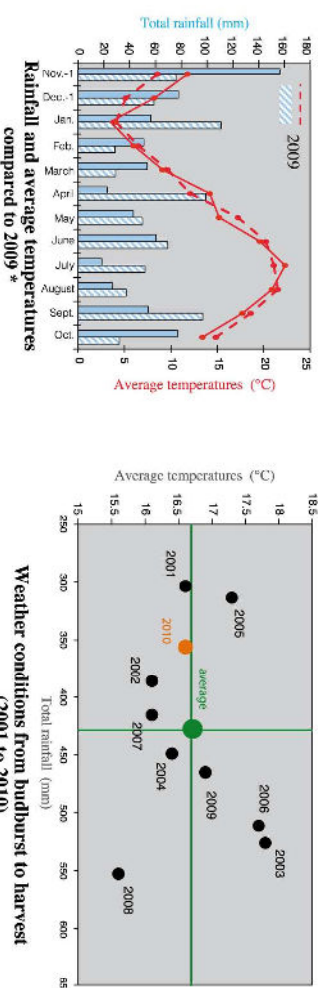
CHATEAU NENIN
POMEROL

The terror of the Nenin vineyard



Nenin is mainly made with grapes from the sandy-gravelly and clayey-gravelly soils on the Western part of the vineyard (plots marked in red on the aerial view).

Weather conditions in 2010



- Lower than average temperatures and rainfall, with very dry weather through July and August.
- A moderate hydric stress from the beginning of July, resulting in a very good quality potential of the grapes.

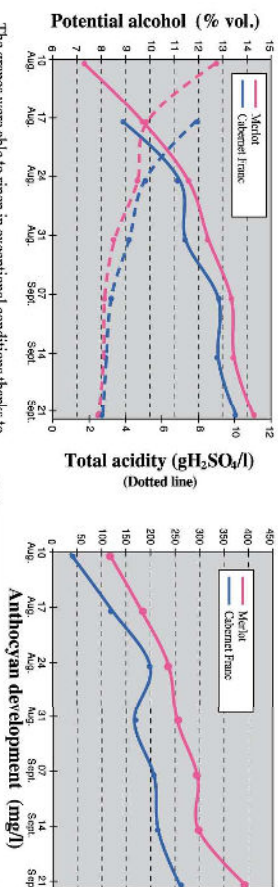
* Weather station of Nenin

Phenological cycle of the vine in 2010

Budburst 25th March	Flowering 29th May to 4th June
Mid-veraison 25th July to 29th July	Harvest (9 days) 16th September to 29th September

- The beginning of the growth cycle was slowed down by the cool May and June weather.
- Flowering marked by cool temperatures and a rainy period, causing flower shatter and berry shot, especially visible on some of the older plots of Merlot.
- A quick and even colour change thanks to nice sunny weather at the end of July.
- A rather late harvest of beautifully healthy grapes.

Ripening rates

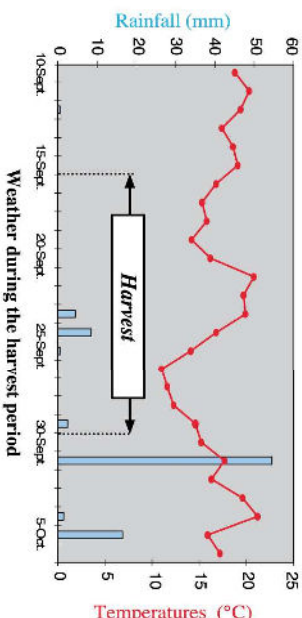


The grapes were able to ripen in exceptional conditions thanks to very sunny and dry weather in the months of August and September, offering a technological ripeness (sugar) equivalent to that of 2009, along with a higher concentration of phenolic components (tannins and anthocyanins), no doubt amplified by the small size of grapes recorded this year.

After the colour change, the cooler night temperatures than in 2009 allowed the grapes to conserve a good acidity and to gain a most advantageous aromatic freshness.

The vegetal aromas (BMP) monitored soon disappeared below the level of perception thanks to the early vine care tasks (disbudding, de-leafing immediately after flowering).

Harvest



- Perfectly healthy crop, resulting from *integrated viticultural methods* (natural grass cover, vineyard maintenance, ...) and the very low risk of grey rot observed this year.
- The harvest took place in nice conditions, with evenly ripened berries.