



*Domaines Delon*

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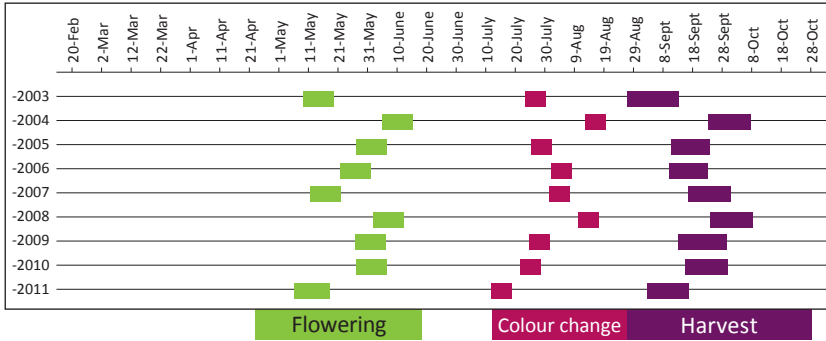


*Primeurs 2011*

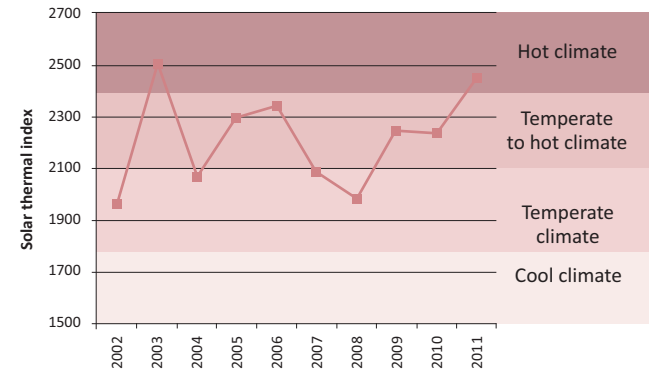
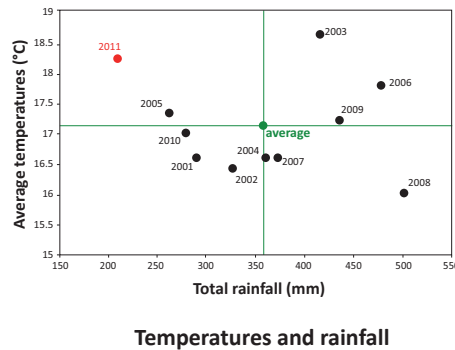
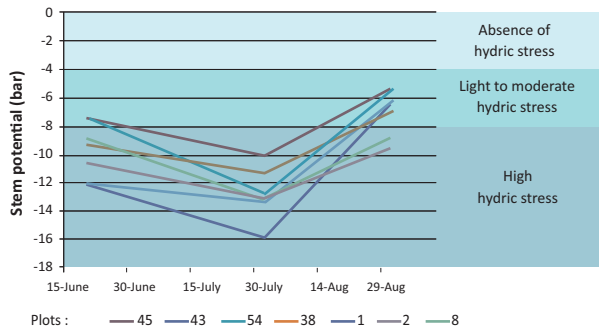


# Château NÉNIN - 2011 Harvest

Phenological stages 2003 to 2011



2011 was the decade's second warmest vintage after 2003 (see temperature and rainfall graph). Above all, it was marked by an exceptionally hot, dry spring which brought on particularly early mid-flowering. These conditions did not affect the vine before the *nouaison* (berry set) and cluster closing could take place. The very high hydric stress at the start of the season was reduced by evenly spread summer rainfall. In mid-July, the *véraison* (colour change) started off slowly on the Merlots then accelerated after the rain. Final maturity levels were therefore very good in terms of phenolic potential, with a concentration level rarely seen on the Cabernet Francs (thanks to the exceptional weather from mid-June to mid-July). Despite more temperate nights than in 2010, the grapes maintained an excellent sugar/acidity balance. The health of the harvested grapes was very satisfactory. A scrupulous second thinning out operation on the flowering tails ensured perfectly even ripening of the grapes.



**Hydric stress** occurred very early on, and was already very high at the start of August, but subsequently diminished.

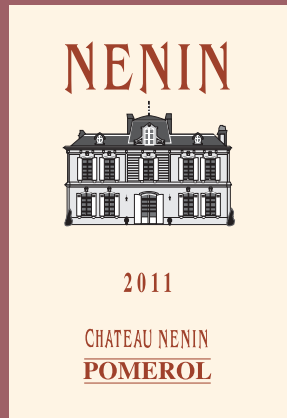
2011 was characterized by a **solar thermal index** typical of a warm climate reflecting the exceptionally warm spring and generally mild summer temperatures with no cool nights (low range of temperatures).

The harvest lasted 11 days, from 5th to 15th September  
 The 2011 vintage produced very dense, long, fine and elegant Cabernet Francs  
 as well as powerful, fleshy, fresh Merlots.

Château Nénin 2011 shows a very big, tight tannic frame, like its predecessor, but with greater freshness.



Comments



Comments

## FUGUE DE NÉNIN

**MERLOT**

88 %

**CABERNET FRANC**

12 %

**Yield**

44 hl/ha

**Press wine**

10.5 %

**New barrels**

15 %

### Analytic profile when barrelled

**Alcohol (% vol)**

13.65

**Sugar (g/l)**

< 2

**Total acidity**

3.44

**Volatile acidity**

0.24

**pH**

3.56

**I.P.T.**  
(polyphenolic potential)

62

## CHÂTEAU NÉNIN

**MERLOT**

78 %

**CABERNET FRANC**

22 %

**Yield**

44 hl/ha

**Press wine**

17 %

**New barrels**

25 %

### Analytic profile when barrelled

**Alcohol (% vol)**

13.7

**Sugar (g/l)**

< 2

**Total acidity**

3.50

**Volatile acidity**

0.30

**pH**

3.65

**I.P.T.**  
(polyphenolic potential)

71