



Domaines Delon

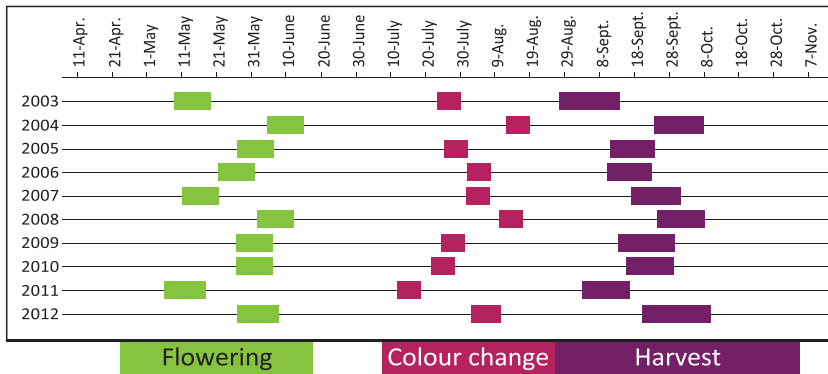


Primeurs 2012

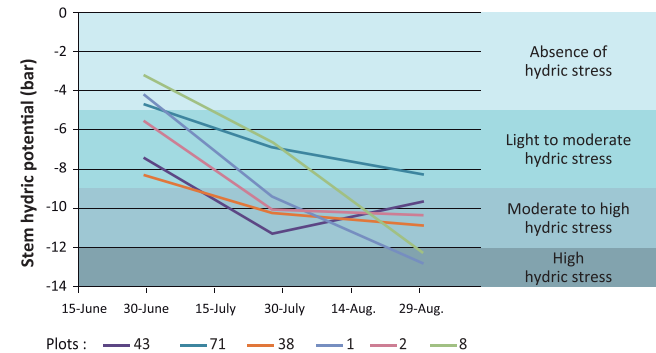
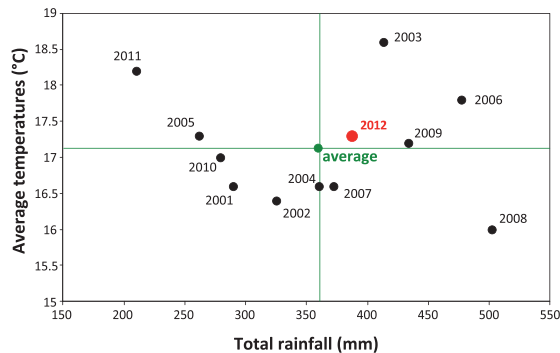
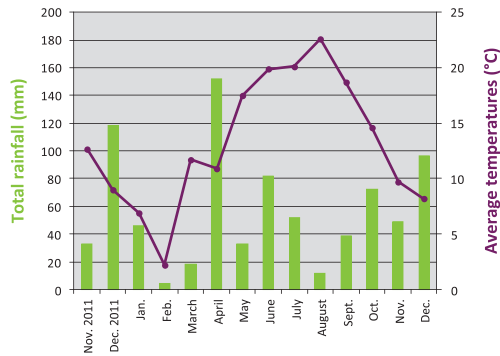


Château NÉNIN - 2012 Harvest

Phenological stages 2003 to 2012



The 2012 vintage began with a cool and wet spring, leading to rather late flowering. At the beginning of August, the colour change began slowly on the Merlot plants and was to finish several weeks later on the Cabernet Francs. Exceptionally good weather conditions from mid-July made up for this slow start in the growth cycle. August and September were particularly dry and hot, creating considerable hydric stress. These favourable weather conditions resulted in a magnificent concentration for the perfectly ripe Merlots in Pomerol. The sugar/acidity balance was also excellent. As for the Cabernet Francs, the careful thinning out and the plot-by-plot harvest plan allowed us to obtain perfectly even ripeness. In fact, the 8 days of picking were spread over a period of 3 weeks. Our patience was rewarded by optimum maturity of the crop from each of our different *terroir* types.



Temperatures and rainfall

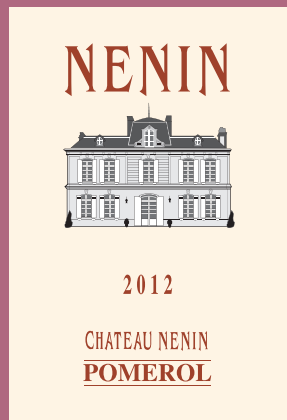
The 2012 is characterized by wet and cool weather at the beginning of the growth cycle. Then from mid-July to the end of September, it was very dry and sunny, not excessively hot. Night temperatures were fairly cool, maintaining a good sugar/acidity balance in the grapes.

The **hydric stress** had begun to show early, and was quite high at the beginning of August. The pressure was maintained up until harvest time thanks to very dry weather throughout August and early September.

The 2012 vintage has brought us superb, powerful and fleshy Merlots. Their qualities marry beautifully with the finesse and complexity of the Cabernet Francs. The final blend for this Château Nénin 2012 shows great purity, with a fresh and unctuous attack leading on to a remarkable, tight tannic frame. A very elegant wine.



Comments



Comments

FUGUE DE NÉNIN

MERLOT

82 %

CABERNET FRANC

18 %

Yield

35 Hl/ha

Press wine

2 %

New barrels

20 %

Analytic profile (when barrelled)

Alcohol (% vol)

14.47

Total acidity

3.52

Volatile acidity

0.30

pH

3.67

Polyphenolic potential

69

Harvest time 21st September to 10th October

8 days picking

CHÂTEAU NÉNIN

MERLOT

70 %

CABERNET FRANC

30 %

Yield

35 Hl/ha

Press wine

15 %

New barrels

25 %

Analytic profile (when barrelled)

Alcohol (% vol)

14.62

Total acidity

3.43

Volatile acidity

0.35

pH

3.72

Polyphenolic potential

73

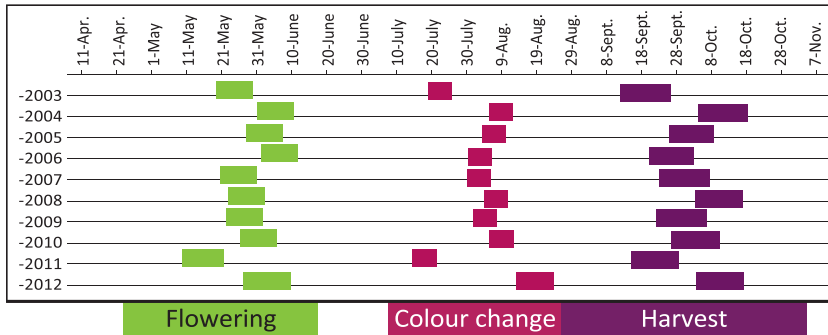
Harvest time 21st September to 10th October

8 days picking

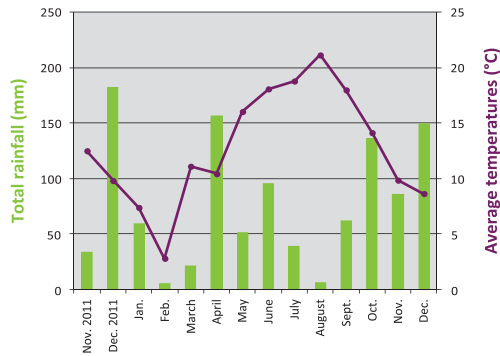


Château POTENSAC - 2012 Harvest

Phenological stages 2003 to 2012

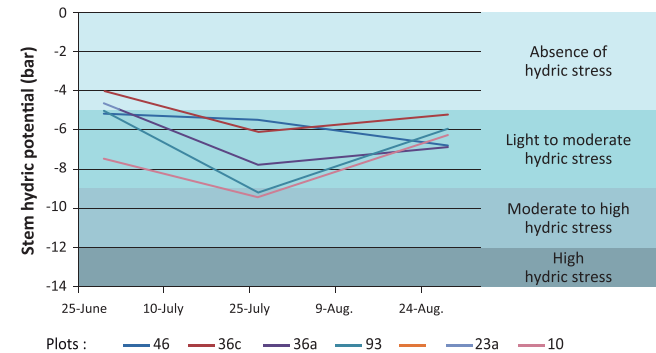
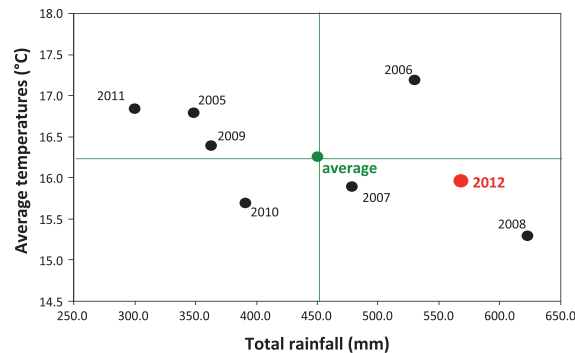


The very wet spring brought vigour to the plants as well as considerable flower shatter (*coulture*) on the Merlots. The yield for this variety was thus reduced, resulting in remarkable concentration and phenological maturity in the grapes. This early cool and rainy period brought about an uneven development that was to remain to a certain extent during the ripening process and result in a late harvest. From mid-July through to the harvest, the weather turned around and became much dryer, allowing an excellent final maturity. The efficiency of early vine care tasks played an important role in drying off the grapes after the late September rainfall. This allowed us to preserve the excellent health of the grapes right up to harvest time.



Temperatures and rainfall

The 2012 is characterized by wet and cool weather at the beginning of the growth cycle. Then from mid-July to the end of September, it was very dry and sunny, not excessively hot. Night temperatures were fairly cool, maintaining a good sugar/acidity balance in the grapes.



Despite the very dry weather that settled over the area from mid-July, Château Potensac's clay-limestone *terroir* meant the **hydric stress** remained relatively limited.

The 2012 vintage has brought us Merlots of exceptional quality : dense, fleshy and very powerful.

Our old Cabernets from the clay-limestone *terroirs* were also able to express their full potential this year, boasting a tight, massive, tannic structure.

The final blend of Château Potensac 2012 shows freshness, depth and elegance. This wine promises great ageing potential.



Comments



Comments

CHAPELLE DE POTENSAC

C. S.	MERLOT	C. F.	P. VERDOT
30 %	56 %	13 %	1 %

Yield	Press wine	New barrels
44 Hl/ha	3 %	10 %

Analytic profile (when barrelled)

Alcohol (% vol)	Total acidity	Volatile acidity
13.38	3.96	0.22

pH	Polyphenolic potential
3.50	71

Harvest time 3rd to 17th October
15 days picking

CHÂTEAU POTENSAC

C. S.	MERLOT	C. F.
33 %	48 %	19 %

Yield	Press wine	New barrels
44 Hl/ha	9 %	33 %

Analytic profile (when barrelled)

Alcohol (% vol)	Total acidity	Volatile acidity
13.47	3.65	0.27

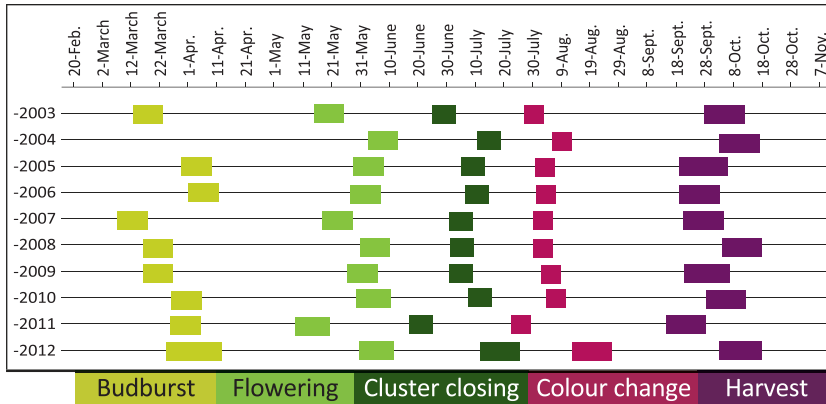
pH	Polyphenolic potential
3.65	76

Harvest time 3rd to 17th October
15 days picking

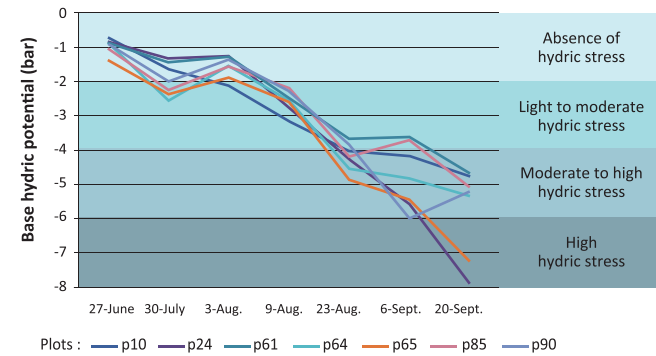
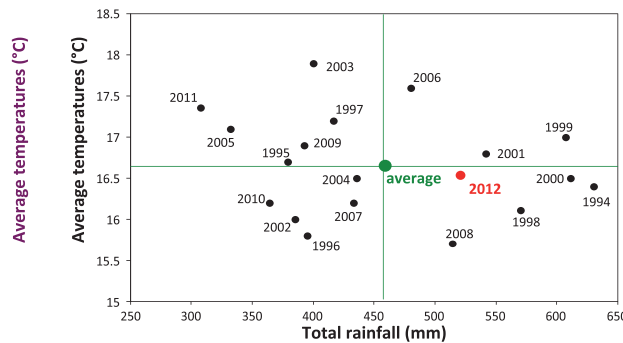
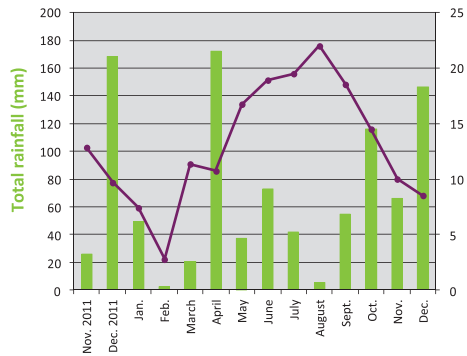


Château LÉOVILLE LAS CASES - 2012 Harvest

Phenological stages 2003 to 2012



Following a classic budburst, the colder April weather slowed the growth considerably and caused irregular development in the buds. The flowering took place during a rather rainy spell, bringing flower shatter (*coulure*), especially visible on the old Merlots. A very dry period then followed from mid-July through to the end of September. The colour change and ripening phases thus occurred in ideal weather conditions. It was decided to harvest late for this 2012 vintage, to gain optimum maturity through to the last berry. Despite the rainy spells of late September, the grapes remained healthy to the last day of picking thanks to the targeted vine care tasks, such as scrupulous de-leaving that allowed the bunches to air and dry quickly.



Temperatures and rainfall

The 2012 is characterized by wet and cool weather at the beginning of the growth cycle. Then from mid-July to the end of September, it was very dry and sunny, not excessively hot. Night temperatures were fairly cool, maintaining a good sugar/acidity balance in the grapes.

Signs of **hydric stress** began to show late in the season (early August) and gradually intensified as harvest time approached. Rain at the end of September relieved the pressure, resulting in an outstanding phenological maturity.

The 2012 vintage has brought beautiful Cabernet Sauvignons and Cabernet Francs at Château Léoville Las Cases, offering density, length and distinction. When these are combined with the old Merlots that bring their exceptional concentration, the resulting Grand Vin blend reveals a tight and sappy tannic structure along with purity and elegance.



RÉCOLTE 2012

Le Petit Lion

du Marquis de Las Cases

SAINT-JULIEN-MÉDOC

Comments

LE PETIT LION DU MARQUIS DE LAS CASES

C. S.	MERLOT	C. F.
48 %	44 %	8 %

Yield	Press wine	New barrels
33 Hl/ha	13 %	20 %

Analytic profile (when barrelled)

Alcohol (% vol)	Total acidity	Volatile acidity
13.53	3.63	0.25

pH	Polyphenolic potential
3.59	68

Harvest time 4th to 18th October
12 days picking



Comments

CLOS DU MARQUIS

C. S.	MERLOT	C. F.
92%	6 %	2 %

Yield	Press wine	New barrels
33 Hl/ha	7 %	40 %

Analytic profile (when barrelled)

Alcohol (% vol)	Total acidity	Volatile acidity
13.5	3.42	0.23
pH	Polyphenolic potential	
3.64	65	

Harvest time 4th to 18th October
12 days picking



RÉCOLTE 2012

Grand Vin de Léoville
du Marquis de Las Cases
SAINT-JULIEN-MÉDOC

Comments

GRAND VIN DE LÉOVILLE DU MARQUIS DE LAS CASES

C. S.	MERLOT	C. F.
74 %	15 %	11 %

Yield	Press wine	New barrels
33 Hl/ha	9 %	80 %

Analytic profile (when barrelled)

Alcohol (% vol)	Total acidity	Volatile acidity
13.47	3.50	0.24

pH	Polyphenolic potential
3.60	70

Harvest time 4th to 18th October
12 days picking



Domaines Delon
