



CHÂTEAU CITRAN 2011

A.O.C Haut Médoc



Weather conditions: In December and January were marked by rather soft temperatures while in February is more rigorous. In April fresh, very rainy and little brightened up, the

vineyards sprouted late, a blooming late and spread in the end of the spring, in May and June knew normal temperatures and were normally sprayed what favored the growth of the vineyard. The half-blooming took place by June 12th with about ten days of delay with regard to the average over the period of 1999-2009.

The nouaison took place without the slightest beginning of hydric constraint. The spreading of the véraison, the irregular maturation and the relatively big bays which characterize this vintage wine are mainly owed to the rainy climate in which the blooming and the nouaison took place. The véraison of the red vines began in the first days of August and stretched during 3 weeks, half a véraison was situated towards in the middle of August, a lack of homogeneity at the level of Cabernet.

A slow and complete maturation was realized all the same thanks to August and September dry warmths but without heat wave. Grape harvests less premature than the last year, with October less sunny than usually and rainy engendered a fast picking of bays. Merlots on rocky calcareous, clayey or clayey soils are really big, colored, fruity, dense and pleasant. Their role will be determining in the assembly. Certain Cabernet is made a success on the best soils which resisted well the summer drought.

Color

Red ruby with some dark purple reflections.

A certain aromatic complexity and a freshness get free of this wine. The notes of roasting get involved perfectly in the aromas of red berries and black.

Palate

Powerful attack, volume, impression (printing) of material (subject) and freshness. Citran 2012 is balanced well. The present acidity in mouth shows that this wine has of the potential to evolve favorably. A good obstinacy in finale.

Tasting advice

You can keep this wine 8 - 12 years.

Alc/Vol

13 °

Grape Variety

- 47 ha Cabernet Sauvignon
- 5 ha Merlot

Soils

- Sandy gravelly soils
- Marly chalky soils

Vineyard

100 hectares

Harvests

- By hand
- Rigorous parcel selection, grapes sorted out on wine stock and out on sorting table
- From October 8th to 15th for the Merlot
- From October 13th to 15th for the Cabernet Franc
- From October 17th to 20th for the Cabernet Sauvignon

Blending of wines

- 44 % Cabernet Sauvignon
- 48 % Merlot
- 8 % Cabernet Franc

Vinifications

- Thermoregulation on each tank
- Traditional vinifications (T°28 C)
- Malolactic fermentation partially made on new oak barrels
- 35% of new barrels in french oak
- Traditional ageing with racking every three months
- Finning with white eggs
- Bottling at the chateau