



CHÂTEAU LE DOYENNÉ

# 2000

After a very attentive control of the vineyard and a green harvest, the sun of the summer 2000 brings all the ideal conditions to pick a superb vintage with a perfect sanitary state.

The grape harvest begins on September 26 with the merlot and finished on October 6 with the cabernet sauvignon.

The average yield of the year 2000 is 46 Hectolitres per hectare

The wine, not fined and not filtered, results from a blending of 65 % merlot, 25 % cabernet sauvignon, 10 % cabernet franc after an ageing of 15 months in barrels.

It is an elegant wine, very fruity with a beautiful bright color, that we can drink from now.



#### **WINE ADVOCATE Robert PARKER**

*A sleeper pick in several vintages, the 2000 Le Doyenne reveals a dark ruby color, abundant quantities of black jammy fruit, good glycerin and fat, medium body, and a low acid, lush finish. It will require consumption during its 2-3 years of life to take advantage of its exuberance and fruity style.*

**87-88**

*The 2000 Le doyenne reveals a Cheval Blanc-like blackberry/cranberry, menthol bouquet as well as a creamy texture, admirable glycerin, and a layered mouthfeel. It is a rich, medium-weighty body and significant fruit and character for a wine in this price range. Enjoy to drink next 3-4 years.*

**88**

#### **REVUE du VIN de FRANCE**

*Beaucoup plus élégant que puissant, il présente un nez épanoui de fruits rouges et une bouche fondue et suave.*

#### **CARNETS « BETTANE & DESSEAUVE »**

*Le vin correspond parfaitement à ce que l'on attend d'un idéal premières-côtes-de-bordeaux : belle couleur vive, excellent fruit, vivacité et gourmandise, densité, fraîcheur, belle longueur fruitée et épicée*

#### **GUIDE HACHETTE 2004**