



CHÂTEAU LE DOYENNÉ

2004



Appellation : Premières Côtes de Bordeaux

The 8 hectares vineyard, half of which dates back to the early 1960's, is planted at a high density of 5.500 to 6.200 vines per hectare. A portion sits atop a gravel plateau while the rest is on steep clay and limestone. The south-south exposure ensures a maximum amount of sunshine

Grape-varieties : 70 % merlot, 20 % cabernet sauvignon, 10 % cabernet franc

Hand harvesting: then the different parcels are vinified in small stainless temperature control vats.

Ageing . in French oak barrels (35% new barrels) during 14 months and 3 months in vats before bottling. No fining, no filtration. .

The wine are stored in an air-conditioned building

Blending 2006 65% Merlot, 20 % cabernet sauvignon, 5 % cabernet franc

Oenologist : Michel ROLLAND

A gentle wine making made it possible to give much elegance and balance to this wine rich in red fruits with spice flavours and black fruit notes (blackcurrant and black cherries). The power of the cabernets brings the structure and the merlot gives the elegance of the fruit. In the mouth the attack is full and rich, with a balanced and harmonious evolution, the final persists on supple tannins. It is a wine in the great tradition of Bordeaux, fresh fruity and delicate.
Tasting notes

Guide Hachette 2008

Le 2004 est un vin souple et équilibré, encore marqué par l'élevage en finale, qu'il faudra laisser en cave un ou deux ans

Paris-Match – 8 septembre 2005

Les Bonnes Affaires de Robert Parker

Les meilleurs rapports qualité-prix de 2004 sont pour moi : Le Doyenné

Wine Spectator – 84

Wein Wirtschaft 27 mai 2005

*Le Doyenné***++ Fruity and delicate bouquet; fresh fruit wine, but so aromatic and greedy, pleasant tannins; a final full of fruits and with freshness.*

In vino veritas Coup de Coeur 2004 "Premières Côtes de Bordeaux"

Château Le Doyenné, très joli vin droit, bien composé et riche de fruit, mon premier coup de cœur de la semaine des primeurs.