



CHÂTEAU LE DOYENNÉ

2011



Appellation : Côtes de Bordeaux

The vineyard extends on 8 hectares, planted in high density : 5500 à 6200 vines per hectare

A portion sits atop a gravel plateau while the rest is on steep of clay and limestone. The south-south exposure ensures a maximum amount of sunshine;

Planted grape varieties : 70 % merlot, 20 % cabernet sauvignon, 10 % cabernet franc

Hand harvesting : the different parcels are vinified in small stainless-steel vats, with own temperature control.

Ageing in French oak barrels (30% new barrels) during 14 months

Blending 2011 - 75% Merlot, 15 % Cabernet Sauvignon, 10 % Cabernet Franc

No fining, no filtration, the wine is bottled at chateau and stored in an air-conditioned building

Oenologist : - Michel ROLLAND

Wine Enthusiast - . 91 points

This rounded, full wine is densely packed with fruit, but also tannins that add balance. Blackberry flavors come through the dry structure to give both richness and freshness.

The aftertaste is ripe, juicy and delicious. Drink now, but best from 2015

Wine Advocate - Le Doyenné 86

Wine-Times - Doyenné 2011 - 88-90

Tast – Bettane et Desseauve

Good persistence, ripe tannin and spicy– **13/20**

Le Point – Le Guide de Jacques Dupont

Pepper, fur, tight mouth and fresh, tight tannins but freshness-- **14**

Le Figaro.fr – Bernard Burtschy

Flexible, fluid, fruity, wine is flawless. 3.5 / 5

13.5/20

Guide Hachette - *

This 2011 reveals a bouquet with notes of red fruits, prunes and leather well typed Merlot (75% of the blend). On the palate, it reveals full, bold, generous, strong and long; A wine with character.