



# CHÂTEAU LE DOYENNÉ

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## Press Book



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## Situation



Chateau le Doyenne, located on the right bank of the Garonne river 15 km from Bordeaux, is in the heart of the appellation “Premières Côtes de Bordeaux”.

The vineyard extends on two slopes, astride the boundary between the communes of Camblanes and Saint Caprais de Bordeaux

# History

The oldest archives' files of the commune of Saint Caprais report the existence of "Château Le Doyenné La Tour" as early as 1791.



The Chartreuse and the old wine storehouses were built more than 200 years ago in the XVIIIth century style of Bordeaux. This chateau was very wellknown and is already in the first edition of the "Feret Edition" in 1858, "wine of Le Doyenné, one of best wines of the commune".

The last owners replanted all the vineyard in 1964 but the domain remained in sleep during many years.

## **1994, year of the rebirth**

In 1994, charmed by the site, Marie-Dominique and Jean Watrin purchase the estate, with a view to regaining the elite of the appellation. Then, they undertook the complete reorganization of the estate: pulling out 40% of the vineyard, analyzes soils, replanting the grape-varieties adapted to various soils, draining parcels, construction of a wine storehouse with modern installations of wine making.

As for the construction of the new wine storehouses, the metal structures and the concrete are privileged in order to avoid any harmful interaction with the pesticides of wood.

The Chartreuse is restored with ochre-colored coatings. Surrounded by pines parasol and cypress, it looks like a Tuscan villa overhanging the planted slopes of vines with the town of Bordeaux. in the background.



# Terroir



The vineyard extends on 13 hectares including 8 hectares planted in vine.

One finds all the variety of the soils of the appellation Premières Côtes de Bordeaux wines, composed of gravelly soils on the tops of slopes, of argilo-limestone in medium of slopes and sand-gravel mix siliceous in bottom of slope. This S/SW exposure brings lot of sunning.

Thanks to the presence of many stones and a good declivity it ensures a good natural drainage

The proximity of the river plays an essential role for climatic balances favourable to vinegrowing.

# Vineyard

The vineyard, in a single unit, has a total surface of 8 hectares. It is composed of 11 parcels of 50 ares to 90 ares which allow a meticulous follow-up. The average age of vines is 28 years. The density of plantation is 5 500 vine-plants per hectare.

## **Grape-varieties**

The encepagement of Château Le Doyenné is typical for the wines of right bank of Bordeaux:

The merlot dominating (70 %), opens out on clays; it gives to the wine its qualities of roundness, of fat and of flexible tannins.

The cabernet sauvignon (20 %) gives spiced tastes, a good tannic support and its aptitude for ageing. One finds it on the gravelly plateau.

The cabernet franc (10 %) brings its smoothness and its delicate nose and prefers the limestones soils.

## **Vinegrowing**

Cultivation is traditional with a mechanical weeding on the parcels of the vines of more than 40 years and a natural putting under grass on the youngest vines and the slopes to avoid the erosion of the soils.

Pruning is by "Guyot " in order to control yields.

In July the leaves and some of the bunches of green unripe grapes are thinned out in order to give better ripening and healthier grapes. The youngest vines also undergo a large amount of manual work to decrease their production ("green grape harvest").

The grape harvest is done by hand plot by plot and grape variety. The small size of the vineyard enables the winemaker to wait for the optimal date of picking. The bunches are sorted and de-stemmed carefully then pressed before being put out in vats.

# Vinification

The wine storehouse was designed to make to vinify each plot individually. It is equipped with 12 small stainless-steel vats adapted to small volumes (59 hl, 65 hl and 100 hl).with own system of temperature control which allows individual management of each vat.

## Vinification



After 3 days “pre-cold maceration” to 10 degrees, the extraction is “carefully” and slowly made to preserve the flavours, without too strong extraction at maximum temperature of 26°C to 28°C °.

One practises 2 to 3 pumping-over per day during the alcoholic fermentation period, then a slow maceration at constant temperature during 3 to 4 weeks - according to the years - in order to extract the tanins necessary to a high-class wine.

The best vats are run into new oak casks for malolactic fermentation, in the winecellar at constant temperature of 20 degrees.

## Treatment and ageing



After a rigorous selection which will give a second wine, the totality of the wine of Château Le Doyenné is aged in french oak casks during 12 to 14 months, in air-conditioned wine storehouse making it to preserve a constant temperature in winter and summer.

In order to check the evolution of each cask's lot out, the blending is carried out 7 to 8 months after harvest.

During vatting-time in casks, we practice a regular quality control of the wines, and the rackings are carried out every 3 to 4 months during the first year.

The share of new barrels represents an average of 30% each year. They are selected in several suppliers in order to bring a complexity to tasting.

After an additional ageing of 3 months in vats, the entirety of harvest is bottled at the Château, without fining, nor filtration.

The oenological follow-up is managed by Michel Rolland, Oenologist internationally well-known, graduated by Institute of Oenology of Bordeaux, and his collaborators for the analytical level.



## Distribution



All the wines of Château Le Doyenné are chateau-bottled into heavy bottles, using first-quality corks, branded with the chateau-name and the vintage

The wines are stored in an air-conditioned wine-cellar.

The distribution is ensured by the wine-brokers and the wine-merchants of Bordeaux.

Chateau Le Doyenné can also be found in foreign countries such as:

- Belgium
- Brazil
- Canada
- China
- Germany
- Great Britain
- Hong-Kong
- Japan
- Korean
- Netherlands
- Singapour
- Switzerland
- The United States
- Thaïland



## CV Marie-Dominique Watrin



Marie-Dominique Watrin was born in Bordeaux then grew up in Lyon before coming back to Bordeaux for her studies.

Graduated in business management and pharmaceutical law, she achieved the first share of her career in pharmaceutical industry and exerted functions of management during more than 20 years within the group Boehringer Ingelheim.

With her husband, she fulfilled, in the middle of the 90's years an old dream: to become owner of a vineyard.

From Pharmaceutical Industry, she kept the direction of the rigour and the permanent obsession of quality control and hygiene of wine-making house.

In 15 years, Chateau Le Doyenne became one of the major references of its appellation. For this reason, it is member of the "Cercle Rive Droite des Grands Vins de Bordeaux"

This personal investment did not prevent Marie-Dominique Watrin to join the Bordeaux wines's promotion. She was, during many years vice-chancellor of "Connétablie de Guyenne" and treasurer of the "Grand Conseil des Vins de Bordeaux", an professional organization which federates the various brotherhoods of Bordeaux.