

*Château
Le Bon Pasteur*



POMEROL

GRAND VIN DE BORDEAUX

CHATEAU LE BON PASTEUR

VINTAGE 1998

POMEROL

WEATHER CONDITION OF THE VINTAGE

Late budding, April beat all records for rainfall. This year did not seem promising at first sight. But the flowering happened smoothly during the first week of June. In late June and early July, temperatures were low for the season and the sun was absent! Then came an extremely hot August with four very hot and sunny days in a row, during which temperatures reached above 36°C. This caused a very rapid development of rich aromatic and phenolic compounds. Things fall into order... The grapes were beautiful, healthy and progressed rapidly. Harvesting took place from the 29th of September to the 5th of October.

THE WINE

The results are impressive, the colors are black and rich and the textures are silky, like great vintages can give us. The quality of the Merlots is surprising. The wines are of a beautiful deep purple color, with rich and complex flavors of black fruit (blackberry, black cherry, and blackcurrant), mocha and caramel. They are powerful and full-bodied on the palate, the finish is opulent with a long well-rounded persistence, and the wines are rich and elegant. This was a vintage that gives the best expression of the Pomerol terroir.