

*Château
Le Bon Pasteur*



POMEROL

GRAND VIN DE BORDEAUX

CHATEAU LE BON PASTEUR

VINTAGE 2000

POMEROL

WEATHER CONDITION OF THE VINTAGE

The month of April was particularly hot and humid. May and June were hot and moderately rainy, with fifteen cooler, wetter days. August and early September, were very hot and dry. These conditions were favorable for precocity: the flowering and veraison were relatively rapid and homogeneous. In general, the warm and dry weather in August allowed for a very good maturation, with the exception of the sandy plots that suffered from significant water stress. Harvesting took place from September 25th to October 4th. The grapes were of very high quality with thick skins, they were rich in phenolic compounds, and sugar contents were high.

THE WINE

The wines are very dark, rich, and consistent. They are smooth and suave on the palate with plenty of fruit and body. This is a great vintage for the end of this century, and a great numbered year to sustain the impact!