

*Château
Le Bon Pasteur*



POMEROL

GRAND VIN DE BORDEAUX

CHATEAU LE BON PASTEUR

VINTAGE 2005

POMEROL

WEATHER CONDITION OF THE VINTAGE

Budding was a little late but a beautiful spring, with low rainfall and ideal temperatures, brought us up to speed. Flowering took place at the normal date in early June. It was homogeneous and short, and stretched over one week. June was warm and sunny. At the beginning of July, a few storms compensate a small drought, the vines grew in good conditions. In late August, some rain brought the necessary moisture. Harvesting took place from September 21st until October 10th. Thanks to a well-mastered yield control, the grapes were picked under excellent conditions. They were full of sugar and fruit with thick skins loaded with anthocyanins and tannins, acidity was very good, and the grapes were perfectly healthy.

THE WINE

2005 enters in the history of Château Le Bon Pasteur, like 1982 did, with more excellence due to our knowledge: the “savoir-faire”, the selection, and a huge respect for the grapes we didn’t know 18 years ago.