

*Château
Le Bon Pasteur*



POMEROL

GRAND VIN DE BORDEAUX

CHATEAU LE BON PASTEUR

VINTAGE 2008

POMEROL

WEATHER CONDITION OF THE VINTAGE

The last time we saw similar weather conditions was back in 1988. April was very cold and on the 7th, frosts damaged the vines. May was unpleasant, rainy and cold. At the beginning of June, the flowering conditions were not good, temperatures were too cold and there was too much rain for the season. This has resulted in flower abortion and millerandage, ... announcing a low yield. July was better than in 2007, but August cloudy and sad : small regular rainfalls caused constant humidity. Temperatures were below the seasonal averages. The veraison was delayed and slow, ending in the second half of August. The harvest was late, too – from the 7th to the 20th of October – and very selective. Winemaking was done almost entirely in new oak barrels a first!

THE WINE

The wines are structured and dense with a large aromatic palette. They reflect a work of respect for the fruit and the material, and seem to have all the ingredients to make a surprising vintage!