

*Château
Le Bon Pasteur*



POMEROL

GRAND VIN DE BORDEAUX

CHATEAU LE BON PASTEUR

VINTAGE 2009

POMEROL

WEATHER CONDITION OF THE VINTAGE

The beginning of the vintage was a bit challenging: temperatures were about the season average, much more rainfall than usual, in such weather conditions flowering was not ideal, and a rather strong mildew pressure was present.

The climate then changed, a week of good weather arrived, sunny but not very warm and the vine began to grow, to bloom. We entered a period of sunlight and heat, excellent conditions without any excess, the vine loves such conditions.

Fruit set and quickly. Then veraison took place early during the last week of July.

As the Ancients used to say: 'August makes the must' and it is so true based on the analytical results in early September. On September 14, a few Merlots were picked, then came a rainy weekend that has frightened everybody: from 30 to 80/90 mm fell very quickly, with little impact since the water has not penetrated deep in the soil. However the rain allowed the plots suffering from drought to regain vigor, what enabled the vine to fully mature fine grapes. After these rains, the weather returned to good condition. A high level of sugar was reached very early in September and did not move, while everyday the taste of the skins was changing. Thanks to this great weather condition, everyone could harvest "à la carte" by picking each plot at its best maturity without any rush. What a luxury!

THE WINE

Excellent fruits, great density, silky tannins and beautiful, great aging potential, a long and powerful finish.

This is the archetype of the great vintage, thanks to Mother Nature who only allows us to reach the top.