

CHATEAU LE BON PASTEUR VINTAGE 2010 POMEROL

WEATHER CONDITION OF THE VINTAGE

After a cold winter and a cool spring, the only fear of this vintage 2010 was during the flowering when the climate was unstable, As often, the old vines were affected by coulure and millerandage, though the damage was much less than we would have thought. The summer was not the typical summer in Bordeaux usually under a cool oceanic influence; lots of sunlight, no rain and high temperatures, however never too hot, and the nights were very fresh.

Under these ideal weather conditions and with an exceptional autumn, merlot and cabernet grapes have reached an exceptional quality of taste, rarely achieved. The grapes got richly pigmented thick skins and harmoniously flavorful juice.

The harvest of the earliest Merlots begun on September 29th, and the last Cabernets were harvested on October 15th. They took place under the sun with the good mood that results from an "a la carte" picking of perfectly healthy and ripe grapes.

THE WINE

The musts were rich in sugar level without exceeding the limits of great vintages.

The wine are beautifully aromatic, supported by a firm acidity, enhancing the freshness character.

It is a record year for anthocyanins; the tannins are highly concentrated without exaggeration, silky and soft as we like them.