

*Château
Le Bon Pasteur*



POMEROL

GRAND VIN DE BORDEAUX

CHATEAU LE BON PASTEUR

VINTAGE 2013

POMEROL

WEATHER CONDITION OF THE VINTAGE

The vintage had started from the fall of 2012 by planting vegetal covers between the rows of vines to allow earlier intervention in the vineyard and limit the vigor to favor the blooming process.

Despite the heterogeneous results, works such as removing leaves and selection grapes led to pretty grapes.

Then it was a matter of harvest timing, an earlier ripening at Château Le Bon Pasteur enabled harvesting sooner for the vinification in barrels. We thought we would beat the record of late harvest in 2008, but this was not the case.

Dates of the harvest: October 2.3.4.7.8 and October 11.14.15.

Regarding the vinification, a delicate extraction was needed to keep the smoothness of the tannins and their silkiness, to preserve the fruits and palatability of the wine: The elegance and balance of 2013 have been retained with a tailor-made wine ageing process.

2013 is a real "jealous" vintage. One can often find a form of classicism cherished by amateurs of lighter wines with fresh aromas, with less alcohol than warmer years. Some cuvees are more concentrated, concise and with longer ageing potential, regardless of the grapes varieties and the percentage of cabernet sauvignon, franc and merlot, from north to south, from one bank to another.

We keep in mind vintages like 1997, 2002, 2007 to name a few of them: though difficult, they proved to be well integrated into the diversity of Bordeaux, so dear to the old world .

THE WINE

2013 is to be drunk young, to enjoy its fruitiness and freshness, it will be soon a wine of pleasure, medium bodied with well wrapped tannins without greenness: a palatable wine, allowing the 2008, 2009, 2010 to be forgotten in the cellar, and enjoy sooner this jovial balance.