

*Château
Le Bon Pasteur*



POMEROL
GRAND VIN DE BORDEAUX

CHATEAU LE BON PASTEUR

VINTAGE 2006

POMEROL

WEATHER CONDITION OF THE VINTAGE

It is challenging for any vintage to follow such an acclaimed vintage as 2005 is.

2006 Chateau Le Bon Pasteur is an illustration of what makes the quality of the Terroir: its capacity to adapt to variable weather conditions and its consistency in producing a great wine year after year.

In early 2006, bud break was late after a long and relatively cold winter. The spring was reasonably humid and the flowering was late. A generous sunshine and little rainfall in July were luckily favorable to growth of vegetation. After a fairly homogenous veraison, all the conditions for another great vintage seemed to be there at the end of August.

Rain in September however disturbed a little the end of the maturation process.

Harvest started on September 25th for the merlots and October 1st for the cabernets.

Fortunately a tremendous potential was accumulated at the end of August. The cool weather of September has contributed to the aromatic development of berries. Finally the wines were rich in fruit and anthocyanes, quite colorful, with beautiful structures and firm tannins giving those hallmarks of longevity. They are fairly dense and powerful with firm but ripe tannins, a vintage in the spirit of classic Bordeaux.

THE WINE

Chateau Le Bon Pasteur 2006 shows today some maturity. The wines show refinement and complexity: Deep brilliant ruby color, nose of fresh red fruit, tannins still slightly firm, bold and mature.

A meaty, powerful and sappy palate. The final blend of merlots and Cabernet Francs achieves a lovely balance. Powerful and full bodied with a long finish, the wine will continue to age for several years.