

CHÂTEAU LA BESSANE

AOC MARGAUX

2007
VINTAGE

Vintage profile

The April temperatures had been exceptionally high and caused early flowering. An all over cold and rainy summer pushed back the grape ripeness. Thanks to the considerable efforts made by removing the water shoots on the trunks during May mildew was kept at bay. The first 3 weeks in September finally saved this vintage. Cabernets were brought in with ripe and fine-grained tannins.

Harvest Date

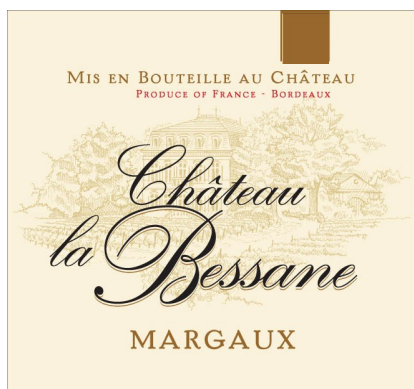
Merlot : September 24th - October 4th

Cabernet Sauvignon : October 5th - October 12th

Petit Verdot: October 5th and 6th

Malolactic fermentation of the free-run juice in oak barrels after drainage.

All press cuts are kept separately in barrels during a period of 10 days in order to refine the selection.



Yield	41,5 hl/ha
Vinification	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 25 and 30 days
Aging	12 months in oak casks 90% French oak 10% American oak medium toasted 30% new oak
Fining	With egg albumin after final blending No filtering before bottling
Blend	Petit Verdot 40% Cabernet Sauvignon 30% Merlot 30%
Alcohol	13 % Vol
Production	13 000 bottles



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