

MAISONS MARQUES & DOMAINES



Château Bourgneuf
POMEROL



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Pomerol, France
Vintage: 2015

Overview

Owned by the Vayron family since 1821, this lovely vineyard is situated in the heart of Pomerol's most prestigious terroirs, with Château Trotanoy as its neighbor. Since 2008, the wine is made by the youngest Vayron to join the family venture, Frédérique, the daughter of current owners Xavier and Dominique.

Formed by a gentle, sloping plot, the west-facing vineyard enjoys ideal sun exposure, thanks to which some of its parcels were spared from the great frost of 1956. The Merlot and Cabernet Franc vines, of an average age of 40 years, are planted on gravelly clay enhanced by an iron-rich subsoil. The vineyard is maintained traditionally and conscientiously throughout the year.

Situated in one of the warmest parts of Pomerol, Château Bourgneuf produces wines that are deep and dense, layered and complex, with perfectly rounded tannins.

Winemaking

Vinification takes place in thermo-regulated concrete tanks. The alcoholic fermentation is progressively conducted with manual pumping over for an extraction that is tapered to the vintage, which conserves the fruity, fresh and concentrated Merlots. The barrel aging in French oak (35% new, 65% of one and two-fill barrels) is spread over a period of 12 to 14 months.

Tasting Notes

Nose of ripe red fruit with slightly toasted evident oak. Very concentrated, powerful, warm palate marked by oak tannins.

Harvest Notes

The entire green harvesting is undertaken by hand, which allows the team to respond to the specific climatic conditions and the particularities of each vintage. The harvesting is all hand-picked and on a by-parcel basis, finished at the optimal maturity date so as to preserve the brilliance of the fruit. After a careful sorting selection at reception the grapes are then lightly crushed.

TECHNICAL INFORMATION

Varietals: 85% Merlot, 15% Cabernet Franc