

MAISONS MARQUES & DOMAINES



Château Bourgneuf
POMEROL



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Pomerol, France

Vintage: 2018

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.

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. The wine's ripe fruit aromas make it seductive when young, but a few years of cellaring are strongly rewarded.

Winemaking

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. Vinification takes place in thermo-regulated concrete tanks, and aging is carried out in oak barrels (35% new) for 12-14 months.

Tasting Notes

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

Harvest Notes

Winter and spring were very rainy. A late budbreak allowed us to avoid a spring frost. The rainy spring caused a severe attack of mildew that required constant vigilance in the vineyard for many properties throughout the growing season. Summer was dry and sunny: the main characteristic of this vintage was the 1,136 hours of sunshine between June and September, a notable record of the past fifty years.

TECHNICAL INFORMATION

Varietals: 80% Merlot, 20% Cabernet Franc

Soil Composition: Gravel and clay, iron-rich subsoil

Aging: 12-14 months in French oak barrels (35% new, 65% 1 or 2 year old barrels)