

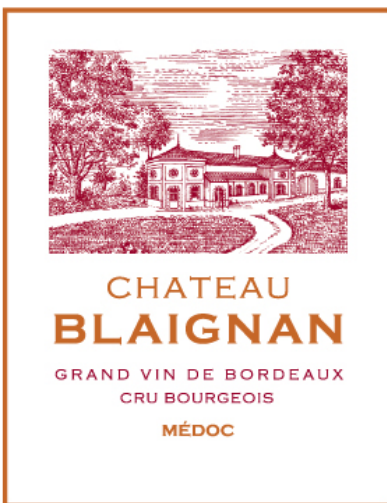
Château Blaignan

Cru Bourgeois, Médoc

1/2



Vintage 2007



Terroirs

The limestone-clay soil lies on a calcareous limestone base, whose sedimentation dates back to the quaternary period.

Surface of the vineyard

97 ha

Planting density

7 600 Vines / ha

Average Age of the vines

30 years

Appellation

Médoc

Farming method

Parcel management of soil and vineyard. Certified sustainable farming.



CHATEAU BLAIGNAN

2/2

Climatic Conditions

This vintage was quite nerve-wracking, practically from beginning to end. Fine late-season weather in September and October saved this vintage. The key to success laid in the vineyard and in the considerable amount of work we put into it.

Ripening phases

Merlot : Bud break : April 10th, flowering : June 8th, véraison: August 15th,
Cabernet-Sauvignon : Bud break : April 18th, flowering: June 14th, véraison: August 23rd

Harvest

From October 7th to October 19th

Yields

38.37 hl / ha

Winemaking

Once picked, the grapes are brought into a modern fermentation area, equipped with stainless-steel vats. The grapes are left on the skins for approximately 21 days and fermentation temperatures are maintained between 30 and 32°C.

Production

462 000 bottles

The blend

Cabernet Sauvignon 55%
Merlot 42%
Cabernet Franc 3%

Tasting notes

This wine offers a deep garnet colour. The nose is rich, delicate, spicy and enticing. Complex palate with notes of black fruits mixed with delicate tannins. It is a typical wine from the 2007 vintage!



CA GRANDS CRUS

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