

Saint-Emilion

2016

TECHNICAL SHEET

Area under vine:

1,21 hectare.

Sun exposure:

North-south facing.

Geology:

Siliceous-clay terroir with a clay and molasse subsoil on the sandy Saint-

Emilion glacis. The plot was regraded and drained in 1996.

Grape varieties:

100 % Merlot.

Average age of the vines:

35 years.

Rootstock:

3309C, 101-14 MG.

Viticulture:

Sustainable viticulture - A drastic reduction in chemical

sprays in the vineyard.

WYTO CALL

Harvesting:

Picked at peak ripeness.

Winemaking:

Wine from each plot is made separately, combining state-of-the-art

techniques and centuries-old Bordeaux tradition.

Ageing:

14 months in barrels (2/3 new and 1/3 used for one previous vintage) in an

underground cellar specially designed for ageing.

Yield:

45 hectolitres/hectare.

Production:

7 000 bottles in 2016.

Sales:

Bordeaux wine merchants as well as direct export to private customers at

the estate.

Tours:

Open from Monday to Friday: 9 am to noon and 1:30 to 5:30 pm.

Tours at 11 am, 2 pm, 3 pm, and 4 pm. Possibility of tours on weekends and

public holidays by appointment.

Owners:

VIGNOBLES CHATONNET

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Consulting Oenologist:

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