



Appellation
Pomerol

Owner
SCEA Château Bourgneuf Vayron

Vineyard size
9 hectares (22 acres)

Soil Types
Gravel and clay, iron-rich subsoil

Vineyard grape varieties
90% Merlot - 10% Cabernet Franc

Viticulture
Certified HVE 3
Soil tilling (4 ways)
Vine growth management adapted to the climatic conditions

Harvest
Manual harvest

Harvest dates
September 14th, 21st, 22nd and 25th 2020

Winemaking
In thermo-regulated concrete tanks

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

2020 vintage blend
85% Merlot - 15% Cabernet Franc

■ Château BOURGNEUF

Pomerol

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

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.

■ 2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February were exceptionally warm and dry, bringing on an early budbreak.

Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer were useful to rectify the irregularities of the budbreak and even out the yields.

Summer was exceptionally hot and dry with virtually no rainfall in July. The clay soils of Château Bourgneuf allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids.

The weather in September allowed for a serene harvest from the 14th to the 25th.