

Wijnavond Bordeaux

Met een focus op 2^e wijnen van de Bordeaux

23/03/2024

Laurens Bakelants

Jens Van Avondt

Agenda

- ▶ Algemene info
- ▶ Geschiedenis
- ▶ Classificaties
- ▶ Links vs rechts
- ▶ Druivenrassen

Algemene info

Ligging

- ▶ 45^e breedtegraad.
- ▶ Een gevarieerd landschap van vlaktes, heuvels en plateaus.



Klimaat

- ▶ Beïnvloed door de Atlantische Oceaan, wat resulteert in een gematigd maritiem klimaat
- ▶ Milde temperaturen en gematigde neerslag gedurende het groeiseizoen.
- ▶ De herfst is vaak lang en zonnig.

Geschiedenis

Romeinen startten wijnbouw - 0 AD

- ▶ Savagnin Blanc en Pinot Noir

Drooglegging Medoc door de Nederlanders - 1650 AD

- ▶ Malbec

Introductie Cabernet Sauvignon - einde 18^e eeuw

Classificatie Linkeroever Bordeaux (Médoc, Sauternes) voor de wereldtentoonstelling - 1855 AD

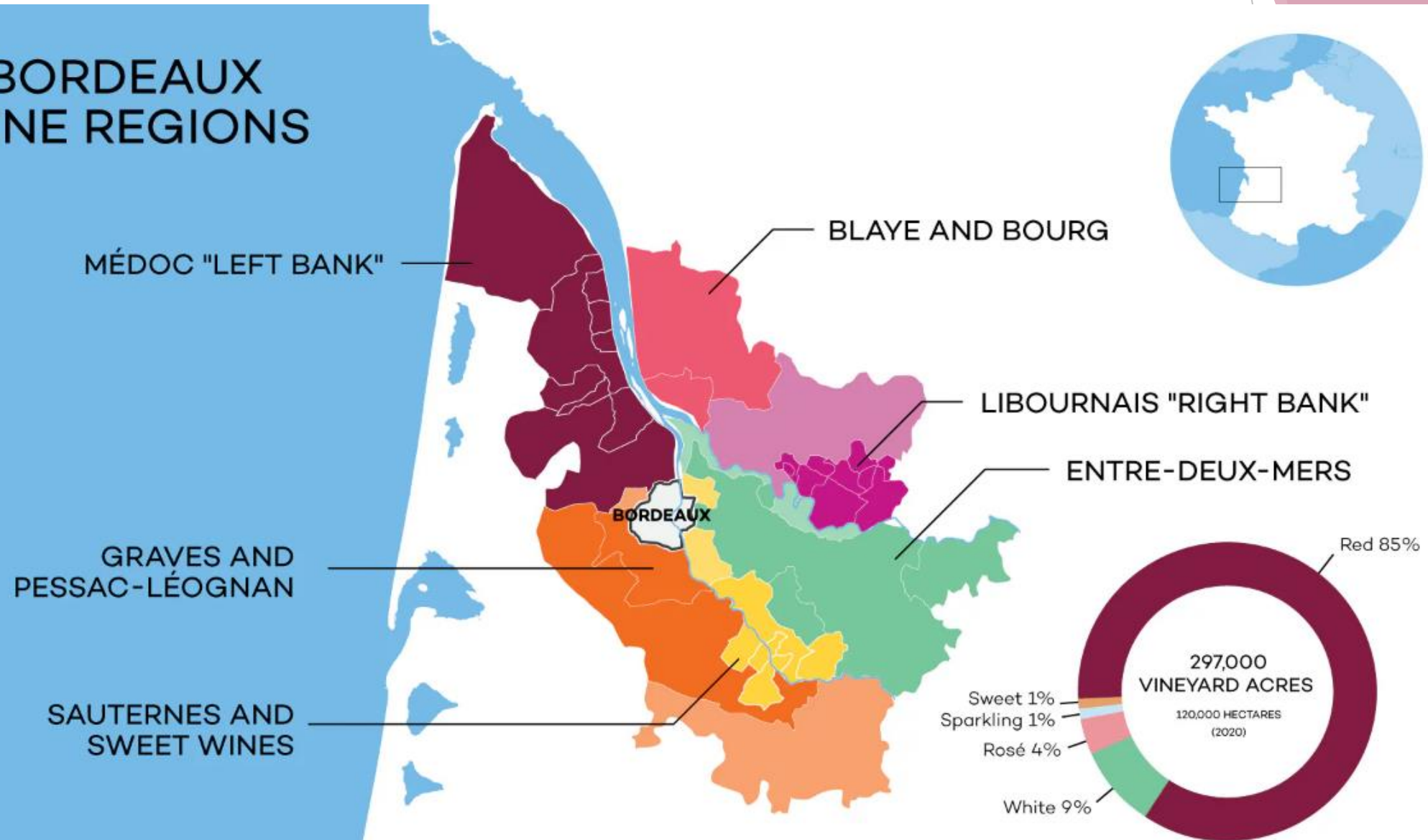
- ▶ Onder impuls van Napoleon III
- ▶ Op basis van:
 - ▶ Verkoopprijs
 - ▶ Kwaliteit van druiven van de rassen Carmenere en Malbec (amper nog aangeplant nu!)

Classificatie van Graves en Saint-Émilion - 1953 en 1955 AD



Classificatie + regio's

BORDEAUX WINE REGIONS



Links vs rechts

BORDEAUX TERROIR

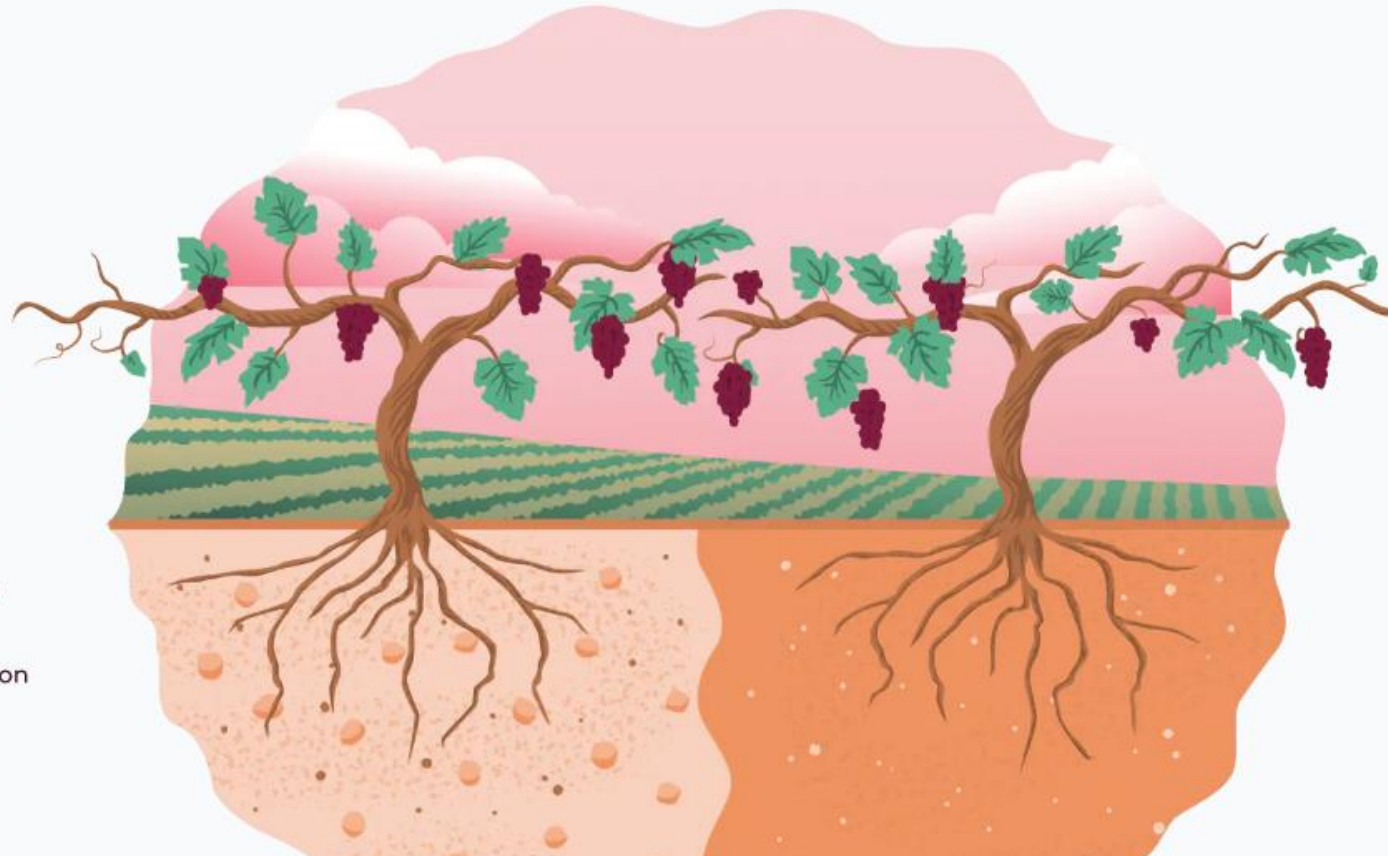


Gravel Soils



Warmer Well drained

- ♥ Cabernet Sauvignon
- ♥ Cabernet Franc



Clay Soils



Cooler Wetter

- ♥ Merlot

Classificatie + regio's

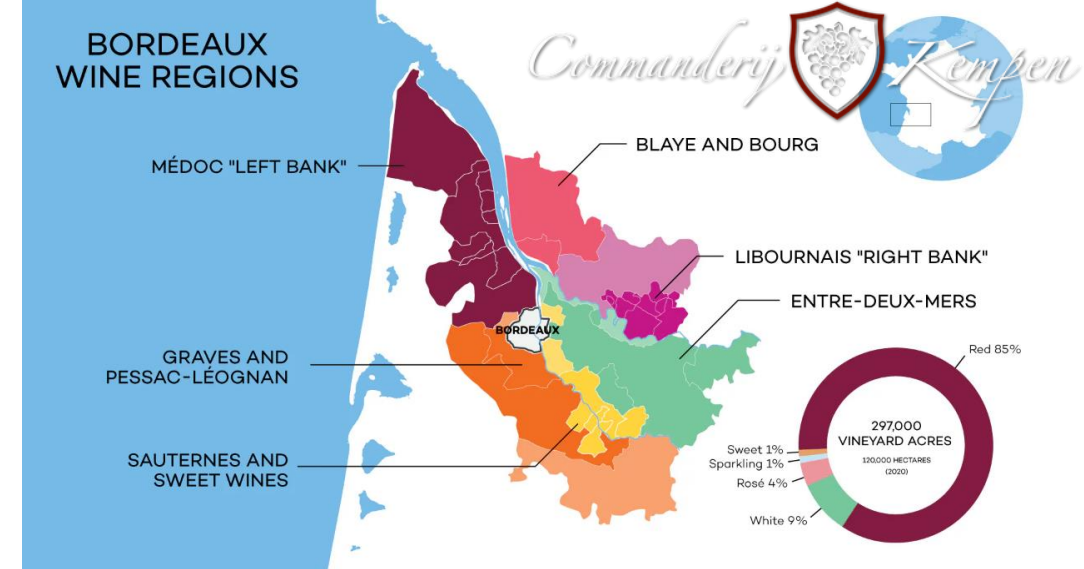
Médoc - Les grand crus classés de 1855

- ▶ Premier tot cinquieme grand cru classé

Graves (Pessac Leognan) - cru classés de 1953

Saint Émillion

- ▶ Premier Grand Cru Classé A en B (elke 10 jaar herzien)



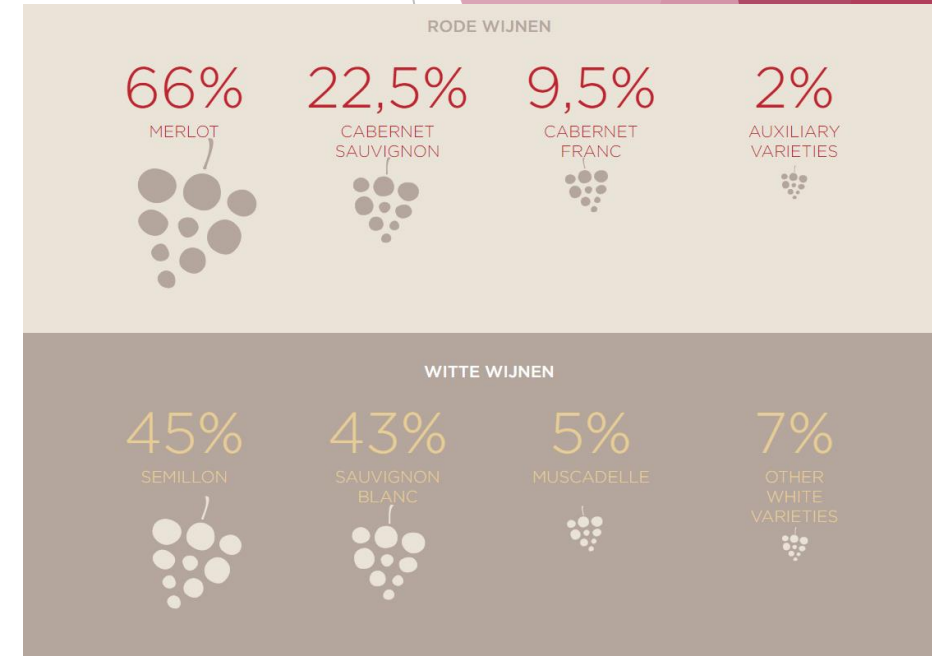
Druivenrassen

ROOD

- ▶ Merlot
- ▶ Cabernet Sauvignon
- ▶ Cabernet Franc
- ▶ Malbec
- ▶ Petit Verdot
- ▶ Carmenere

WIT

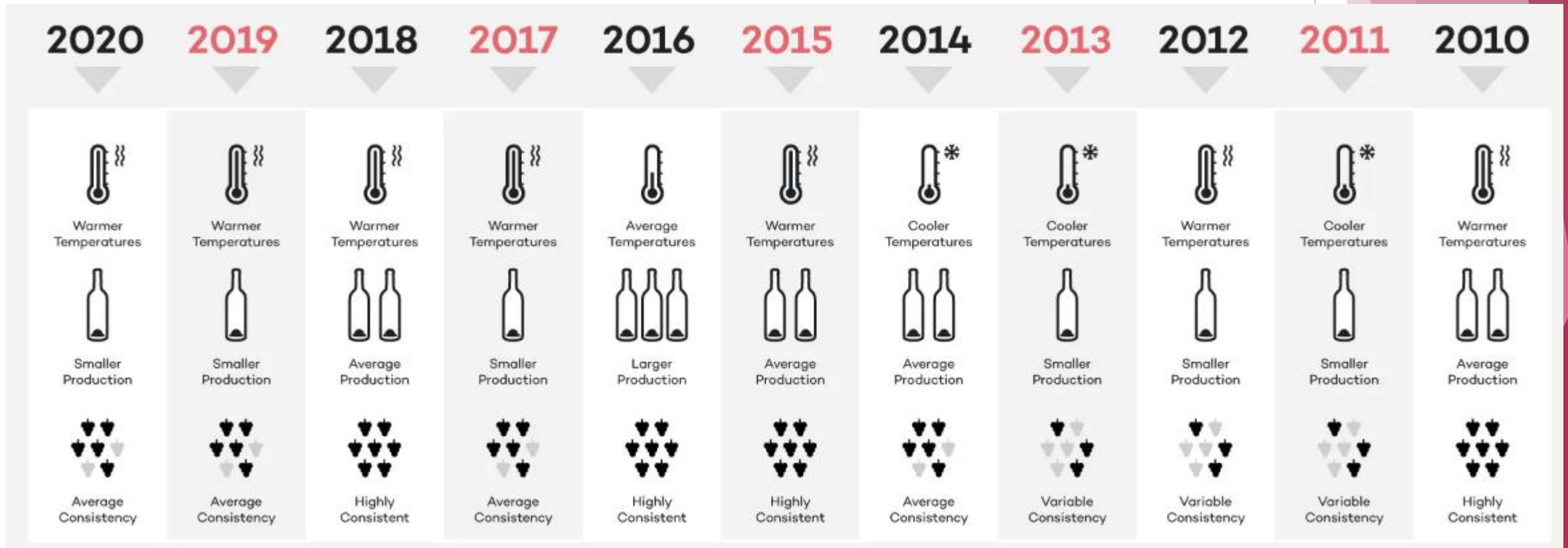
- ▶ Semillon
- ▶ Sauvignon Blanc
- ▶ Muscadelle
- ▶ Colombard
- ▶ Merlot Blanc
- ▶ Ugni Blanc
- ▶ Sauvignon Gris



2020 regelgeving wijziging:

De vier rode varieteiten **Arinarnoa**, **Castets**, **Marselan** and **Touriga Nacional** en twee witte varieteiten **Albarinho** and **Liliorila** toegelaten

Jaargangen



Technische fiches - Smith Haut Lafite

Region or Appellation
Pessac-Leognan
Bordeaux / France

Classification
Cru Classé

Alcohol ABV
13.5 - 14%

Blend
90% Sauvignon Blanc, 5% Semillon & 5% Sauvignon
Gris

Maturation
Oaked (Frans)

Winemaking
Vinification: grapes are hand-picked into small crates and pressed in an oxygen-free environment (to preserve the aromatic potential of the berries) and fermentation takes place in French oak barrels (50% new oak) after a cold settling of the juices

Ageing
12 months on the lees with bâtonnage in barrels (50% new and 50% used for one previous vintage) made at the Chateau onsite cooperage.

Producer Tasting Notes

2016 white Château Smith Haut Lafitte has a beautiful, brilliant, straw-yellow colour, as well as a hugely aromatic bouquet of citrus and white fruit: lemon, pink grapefruit, vineyard peaches, fresh mango, etc... With aeration, the bouquet goes on to reveal hints of pear, acacia blossom, and lime blossom, as well as spicy and smoky nuances. The nose shows beautiful aromatic complexity. The wine starts out crisp and straightforward on the palate, going on to display considerable richness, substance, and concentration. Richness and acidity intertwine perfectly in this delicious white Smith Haut Lafitte. This wonderful finish is very long, very fresh, complex, saline. This 2016 has all the hallmarks of Smith Haut Lafitte's great terroir: minerality, salinity, and flintiness.



Technische fiches - Smith Haut Lafite

2016 Vintage

LE
C
**DES CARMES
HAUT-BRION**



Blend:

51 % Merlot
48 % Cabernet Sauvignon
1 % Petit Verdot



Colour: Red
Appellation: Pessac-Léognan

Owner: Pichet Family
Estate Manager: Guillaume Pouthier
Consultants: Derenoncourt Consultants

VINEYARDS

Total planted area in 2016: 25,56 ha.
Area planted for Le C des Carmes Haut-Brion: 19,1 ha.
Plantation density: 6,700 - 11,000 plants / ha.
Average age of the vines in 2016: 11 years
Soil types: Graves from the Günz epoch, sand from the Pliocène epoch, clay from the Oligocène epoch
Harvesting: 100% hand-picked
Harvest dates: 21st September until 8th October 2016

VINIFICATION TECHNIQUES

Vats used: Thermoregulated tanks: Tronconic stainless steel tanks (60HL) • Wooden tanks (76 HL) • Concrete tanks (50 HL)
Initial fermentation: 25 - 30 days
Malolactic fermentation in barrels: Partial.
Barrel maturing: 70% one-year barrel
30% new oak barrels
Duration: 12 to 18 months in barrel, then concrete tanks
Noteworthy features of the vinification and / or maturing processes: No crushing and partly in whole bunches. Pigeage only.
Composition of the wine: 13 % alc. / 3,56 pH

Technische fiches - Le Marquis de Calon Segur



—
BLEND, GRAPE
VARIETY, MARQUES
SECOND WINE,
TECHNICAL SHEET

The estate's Second Wine offers a different interpretation of the Calon terroir. With an average of 75% Merlot in the blends, Le Marquis de Calon Ségur is totally distinct from the First Wine. "It benefits from a true expression of its own", underlines Vincent Millet. "The plots are separated out from the beginning." Le Marquis de Calon Ségur provides immediate enjoyment, warmth and a velvety texture. It is carefully aged generally for 17 months in oak barrels, a third of which are new. Deliciously easy-drinking, silky and expressive, its charm comes to the fore, while at the same time bringing to our minds the elegance of the Grand Vin.

APPELLATION
 Saint-Estèphe.
 Château Calon Ségur's second label.

CONSULTANT OENOLOGIST
 Éric Boissenot.

SOIL
 A thick layer of gravel laid down during the Quaternary Period. Predominantly clay sub-soil from the Tertiary Period. At the summit of the gravel deposits, there is also a fine layer of clay of lacustrine origin.

VINEYARD AREA
 55 ha (136 acres).

GRAPE VARIETIES
 57% Cabernet sauvignon, 34% Merlot, 7% Cabernet franc, 2% petit Verdot

AVERAGE AGE OF THE VINES
 20 years.

TRAINING METHOD
 Double Guyot.

PLANTING DENSITY
 8,000 vines/ha.

HARVEST
 Hand picking. A first selection of grapes on the vine.
 Mechanical sorting of the grapes by vibration, followed by hand sorting.

VINIFICATION
 Temperature-controlled tronconical stainless steel tanks.
 Vatting period for 18 to 21 days. Microbubbling. Co-inoculation, exogenous yeast and bacteria, in stainless steel tank at 25°C.

AGEING
 17 months, 30% new barrels. Fining with egg white.

Technische fiches - Petit Manou

Appellation : Médoc

Type de sols : 40 % Argilo / Calcaire - 30 % Grave Argileuse - 30 % Grave Sableuse

Encépagement : 45 % Cabernet Sauvignon / 45 % Merlot / 6 % Cabernet Franc / 4 % Petit Verdot

Age du vignoble : Moyenne 40 ans

Vendange : Manuelle en cagettes, Merlot entre le 22 septembre et le 5 octobre, Cabernet Franc , Cabernet Sauvignon et Petit Verdot entre le 6 et le 13 octobre.

Vinification : Double tri des raisins avant et après éraflage sur tables vibrantes et encuvage avec pompe péristaltique (préfermentation à froid 8° à 10° pendant 48 à 72 h) vinification traditionnelle par remontage en cuve béton, écoulage en cuves, pressurage avec presse verticale.

Elevage : Fermentation malo-lactique en cuve, élevage total en barriques 50 % de 1 vin, 50 % de 2 vins de bois Français, pendant 12 mois.

Assemblage du vin présenté : 86 % Merlot, 12 % Cabernet Sauvignon et 2 % Cabernet Franc.

Résultat analytique : Degré : 13.50



Technische fiches - Les fief Lagrange

Region or Appellation

Saint-Julien
Medoc / Bordeaux / France

Alcohol ABV

13.5%

Blend

60% Cabernet Sauvignon, 31% Merlot & 9% Petit Verdot

Maturation

Oaked

Harvest date

29 September - 20 October

Vineyard Notes

Completely situated in the village of Saint-Julien, the vineyard of Chateau Lagrange represents 118 hectares in red vines, spread over two hills with the slopes directed towards the North and the South, in one block. The subsoil is of clay and limestone and the topsoil is of pebbles and gravel. The climate is temperate and oceanic.

Vintage Notes

An unusual combination of dryness and cold. An outstanding sunshine from May to the end of October. The growth cycle slows down over the last weeks due to the drought which leads us to a late picking. A vintage marked by an outstanding concentration of tannins of extreme fineness.

Harvest Notes

From the 29th of September to the 20th of October 2010. Grapes are handpicked into individual crates. A first selection is done by hand on whole bunches, and a second one grape by grape with an optical camera.

Winemaking

Plot by plot and intra plot vinification in 102 thermo-regulated stainless-steel vats of variable capacity (36 to 220 hl) for 103 plots The selection of batch is conducted according to the varietal, age of vines, terroirs and grapes maturity. Vinification at 26-28 °C during 15 to 22 days Moderate pumping-over every day, or delestage or pigeage Malolactic fermentation through co inoculation

Ageing

Blending in January Maturation for 13 months. 20 % of new oak barrels Fining in barrel with fresh egg-whites Final blending before bottling

Producer Tasting Notes

One of the main criteria in tasting the 2010 vintage is its freshness correlated with a strong tannic structure, which allows it to enter in line with the vintages of 1990, 1996 and 2000. Spicy notes, black and ripe fruit, vivid at this stage of aging. Perhaps the expression of Petit Verdot, kept this year for the blending of Les Fiefs de Lagrange.

Technische fiches - Clos Manou Médoc 2010

About the Product

Region or Appellation

Medoc
Bordeaux / France

Alcohol ABV

14.5%

Blend

40% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc & 10% Petit Verdot

Maturation

Oaked

Harvest date

5 October - 28 October

Vineyard Notes

Deep gravel, located on the edge of the Gironde estuary, this soil is recognised as the cream of the crop in the Médoc for producing great wines. The gravelly composition of these soils is what brings finesse, strength and depth for our wines. It is so complete this soil is almost enough by itself. Sand, set at the foot of the slope, this soil is more complicated to manage as it drains too well, so needs extra help from cover plants to soak up the water before it is absorbed by the vine roots. The sandy quality of this soil is what creates the elegant aromas and the fine tannic structure in our wines, resulting in aromatic wines with a lacy mouth feel. Limestone, in the village of Couqueques, this cooler, more fertile soil requires sufficient ground cover to compete with the vines and thus temper their vigour. The clay-limestone composition of this soil brings strength for wine, richness and abundance.

Harvest Notes

Since our very first crop in 1998, we made the decision to hand pick our grapes, which we collect in trays. We start harvesting when the berries reach the peak of ripeness, which we determine by closely observing each parcel and tasting the berries. Sorting of bunches, any plant waste is removed and each bunch examined so only the best makes it into our wine, before the grapes are destemmed (done by hand on trays for a part of Clos Manou) Sorting of grapes, on a vibrating table with manual checks.

Winemaking

The grapes are fermented at a low temperature. Extraction is carried out by pumping over in the concrete vats and by manually punching down the cap in the wooden vats. The grapes are left to macerate for 20 days, during which time the lees are stirred daily to develop the texture, softness and body of the wine. The cap is pressed in a vertical wooden-cage press. All pressed wine is kept separate from the free-run juice before the blending starts.

Ageing

Our wines are aged for 17 months in new barrels made exclusively from French oak and medium toasted.

Technische fiches - Luc Thienpont Quatre Vents



Nom : Clos des Quatre Vents 2010
Propriétaire : Luc Thienpont
Appellation : Margaux
Cépage : 100% merlot
Prix : 38,30 euros

Le Clos des Quatre Vents couvre 6,5 hectares à Margaux. Les pieds de vigne ont 60 à 80 ans. Sa situation, sur une parcelle en hauteur où le vent sèche plus vite les raisins en cas de pluie, se traduit par un vin d'une grande pureté, avec une remarquable élégance. Bien que le vin ait bénéficié de chêne neuf, il n'a pas de notes de vanille, mais quelle finesse dans le fruit et quel équilibre ! Ce Clos des Quatre Vents offre un excellent rapport qualité-prix.