

Commanderij Kempen

Kapitteljaar 2024-2025



Bordeaux 2010

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Agenda

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- ▶ Classificaties
- ▶ Links vs rechts
- ▶ Het jaar 2010 in Bordeaux
- ▶ **Wijnfiches**

In bijlage:

- ▶ Geschiedenis
- ▶ 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.



Classificatie + regio's

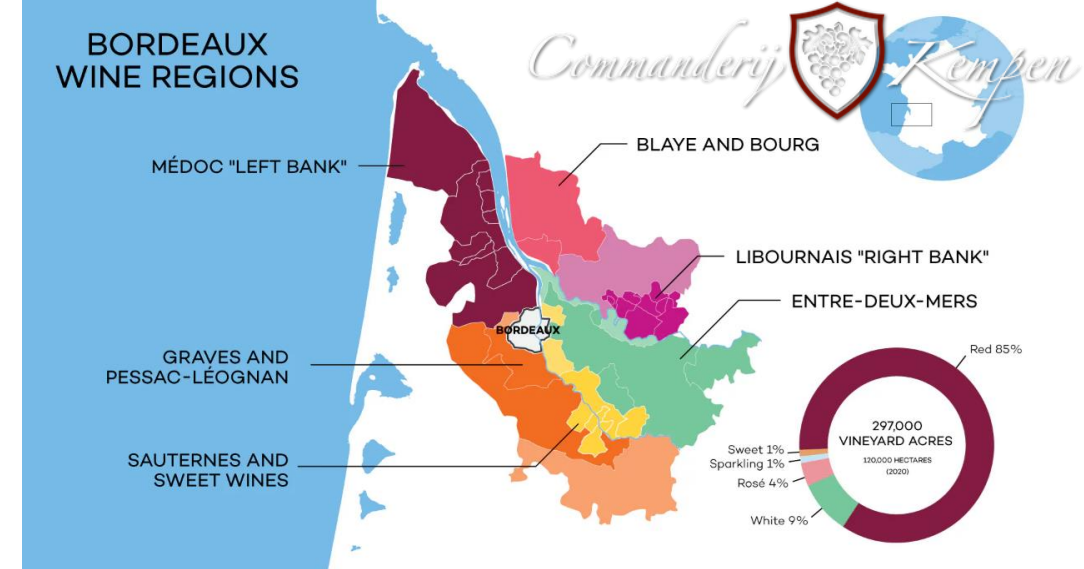
Médoc & Sauternes - Les grand crus classés de 1855

- ▶ Premier tot cinquieme grand cru classé

Graves (Pessac Leognan) - cru classés de 1953

Saint Émilion (1955)

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



Links vs rechts

BORDEAUX TERROIR

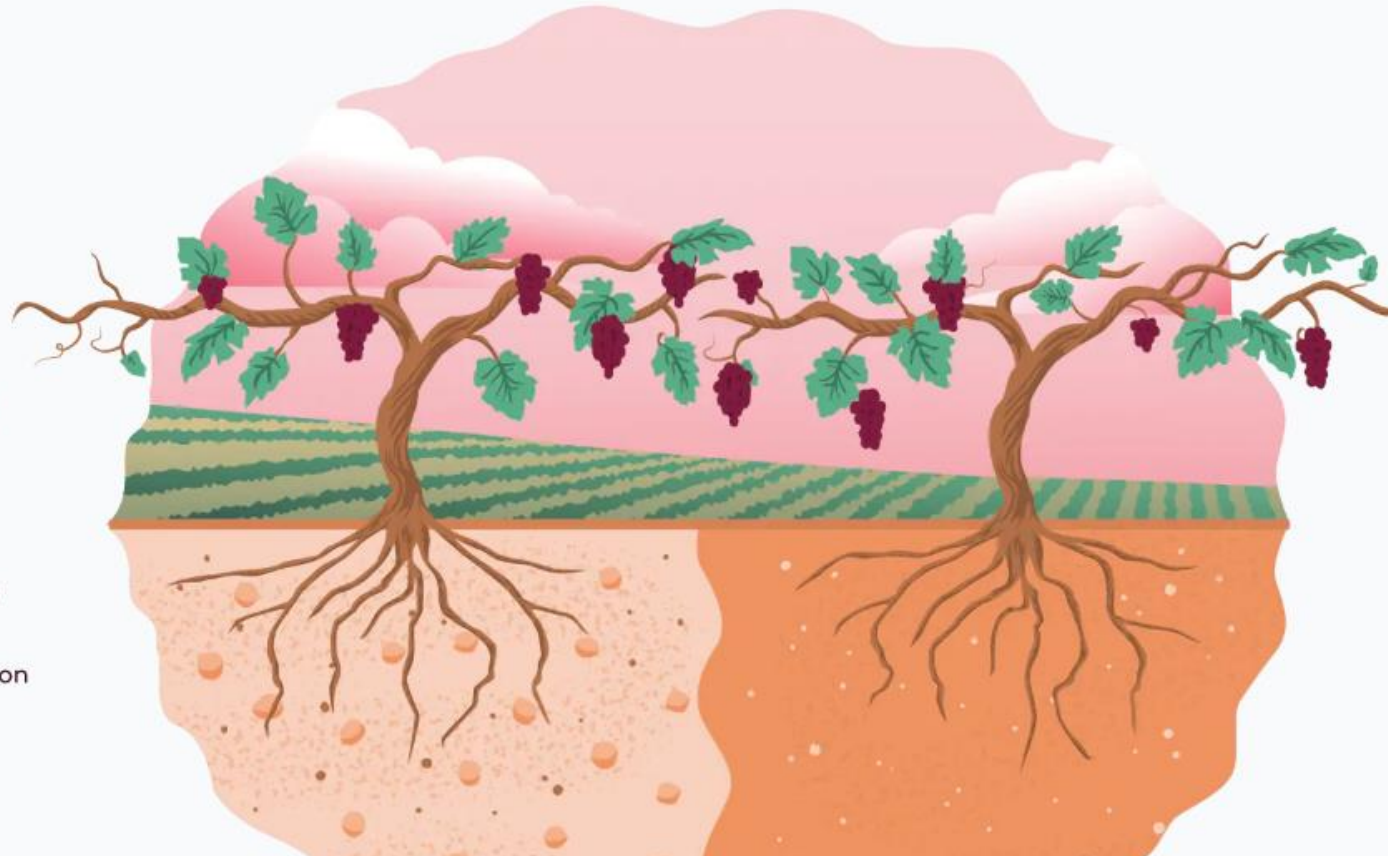


Gravel Soils



Warmer Well drained

- ♥ Cabernet Sauvignon
- ♥ Cabernet Franc



Clay Soils



Cooler Wetter

- ♥ Merlot

Jaargang 2010

Klimaat

- ▶ Milde lente en koele, droge zomer: **lang groeiseizoen met lage opbrengsten**
- ▶ Hoge temperaturen bij de oogst bevorderen **fenolische rijpheid** (rijpe tannines en smaken)

Kwaliteit

- ▶ Eén van de **beste jaargangen** in de Bordeaux-geschiedenis.
- ▶ Wijnen zijn rijk, geconcentreerd en **geschikt voor lange rijping**,

Specifieke Kenmerken

- ▶ Krachtige tannines in balans met hoge zuurgraad, wat frisheid en veel structuur geeft.
- ▶ Donkere fruitaroma's, aardse tonen en kruidige complexiteit.

Subregio's

- ▶ Linkeroever: **intens, gestructureerd**, met groot rijpingspotentieel.
- ▶ Rechteroever: **weelderig en fruitig**.

Technische fiches - Château Poujeaux

Château Poujeaux est un vin rouge produit sur l'appellation Moulis-en-Médoc situé sur la rive gauche des vignobles de Bordeaux.

L'encépagement est 50% cabernet sauvignon, 40% merlot, 5% petit verdot et 5% cabernet franc.

SUPERFICIE DU VIGNOBLE : 70 hectares

CONDUITE DU VIGNOBLE : Culture raisonnée

SOLS : Graves du quaternaire

ÂGE MOYEN DE LA VIGNE : 30 ans

DENSITÉ DE PLANTATION : 10 000 pieds/ha

VENDANGES : Manuelles, en cagette de petite taille

VINIFICATION : Fermentation en baies pleines, extraction douce

ÉLEVAGE : 30% barriques neuves avec 12 mois d'élevage



Technische fiches - La Fleur d'Arthus

Fiche technique : Château la Fleur d'Arthus

Appellation Saint-Émilion Grand Cru

Classement Saint-Émilion Grand Cru

Superficie 11 ha

Encépagement Merlot 70 %, Cab Sauv 30%

Age moyen des vignes 45 ans

Elevage En fût



Technische fiches - Sociando Mallet

SURFACE AREA : 79 hectares harvested, YIELD 53 hl/ha.

SOIL AND SUB SOIL : Gravel over a clay-limestone sub-soil.

GRAPE VARIETIES : 55 % Cabernet Sauvignon, 40 % Merlot, 5 % Cabernet Franc

AVERAGE AGE OF THE VINE : 35 years.

DENSITY OF PLANTATION : 8,333 plants per hectare

Low Guyot pruning

Manual harvesting in small crates, from September 24th to October 15th, with sorting of the grapes before de-stemming.

Classical wine making, with native yeasts, in lined concrete and stainless steel vats, temperature-controlled.

Malolactic fermentation in vats, without addition of lactic bacterium.

Ageing in 100% new oak barrels during 12 months.

Racking every 3 months, by the plug.

No fining of the wine.



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 - Château Chasse-Spleen

Encépagement : Cabernet Sauvignon 55 %, Merlot noir 40 %, petit Verdot 5 %.

Vendanges : manuelles.

Le vignoble se situe sur un sol de croupe graveleuse avec un sol argilo-calcaire. Le Château Chasse-Spleen est une des gloires du Médoc et son nom viendrait du fait que Charles Baudelaire, très inspiré par ce vin, l'aurait baptisé ainsi.

Ce vin, classé Cru Bourgeois Exceptionnel vers 1860, est harmonieux, très tannique, corsé, puissamment bouqueté, et d'une grande élégance.



Technische fiches - Clos Manou Médoc

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

Dark strawberries and fresh blossom on the nose, plenty of finesse and a silky texture; a hint of black pepper on the palate, with vibrant red fruit beyond; good weight, serious structure, well integrated oak, very long with grainy tannins on a silky finish.

As usual, the assemblage of this unique wine is a mystery, as the elderly former proprietor kept no records of such things. However, we do know that the vines are 50+ years of age, and we suspect the vineyard contains some of the fine old varieties that are now very rare in Bordeaux.



Overzicht van de wijnen

Ch. Sociando-Mallet	Ch. Sociando Mallet Gautreau	2010	Haut-Medoc
Château Poujeaux	Château Poujeaux	2010	Moulis
La Fleur d'arthus	La Fleur d'arthus	2010	St-Emilion
Château Chasse-Spleen	Château Chasse Spleen	2010	Moulis
Clos des Quatre Vents	Luc Thienpondt	2010	Margaux
Clos Manou	Dief	2010	Medoc
Les Fiefs de Lagrange	Lagrange	2010	Saint-Julien