

Château D'Ardennes 2006

AOC Graves red :

2006 vintage : technical details

Pruning : from december 2005 to march 2006

Budding-out around march 23rd

Regular field samplings to obtain compositional data concerning Brix, acidity, tanins and colour from august 25th

Time of harvest for merlot : september 21st - 25th

Time of harvest for cabernet franc and petit verdot : september 25th-28th

Time of harvest for cabernet sauvignon : october 1st-10th

Fermentation in vats for three weeks

Malolactic fermentation in vats for 18 days

Drawing off in oak casks : mid-march 2007

Racking every 3 months

Bottling : april 23st 2008

Wine analysis (april 2nd 2007) :

Alcohol / vol. 13 °

Titratable acidity : 3.20 g H₂SO₄/l

pH : 3.66

Volatile acidity : 0.41 g H₂SO₄/l

Free sulfur-dioxide : 22 mg/l

Tasting notes : quel beau millésime, à mettre en cave à côté des déjà mythiques 2005. Du fruit mûr, des tanins puissants, une bouche ample. Un vin d'Ardennes très classique, d'une superbe élégance.

Wine and food match : canard à la bigarade

Best drunk 2010/2017

