

# Clos du Jaugueyron

## TECHNICAL INFORMATION



**Appellation :** Haut-Médoc  
**Towns :** Macau et Cantenac  
**Owner :** Michel THERON  
 4 rue de la Haille - 33460 MACAU  
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**Planted acreage :** 5 ha  
**Annual production :** 2500 cases

### Viticulture

- Grape varieties : 30% Merlot – 60% Cabernet Sauvignon – 5% Cabernet Franc - 5% Petit Verdot – and on a plot planted in 1898 remain some Malbec, Carménère and other unknown grape varieties
- Average age of vines : 35 years
- Density of vines : 6666 vines/ha
- Type of pruning depending on each grape variety : Merlot-Cabernet Franc & Petit Verdot : « cordon » or « à cot » Cabernet Sauvignon : « double cane with window »
- Pest Management
- Traditional viticultural practises, including cover cropping
- Bud pruning, suckering, and leaf thinning
- Bunch thinning if necessary

### Enology

- Harvesting : hand picked into small boxes and sorted in the vineyard
- Completely destemmed but not crushed
- Fermentation and maceration : cement vats (20, 27, 30, 36, 60 hl) and stainless steel vats (27, 40, 60 hl) - Alcoholic fermentation lasting 8 -10 days, with « round berries » - Maceration : 3 - 4 weeks, malolactic fermentation in barrels and vats
- Ageing : 12 months, 40% in new barrels
- Coopers : Taransaud, Berthomieu, Nadalié, Jarnac
- Ageing on fine lees, racking when necessary only

### Bottling

- Egg white fining
- Light filtration

*Clos du Jaugueyron was born in 1898 as a small 60 acres vineyard in the town of Cantenac when two very old vineyards called « Grand Jaugueyron » and « Petit Jaugueyron » were combined. It was planted with a wide range of Bordeaux grape varieties. The vineyard, owned by Michel Théron since 1993, has since expanded and now includes some best gravelly soil in the commune of Macau. However, Clos du Jaugueyron remains a small estate with a correspondingly low production. It is also a rare wine due to its diversity of grape varieties and terroirs.*

## 2006 VINTAGE

### Harvest dates :

- Merlot : 21st ,22nd ,23rd September
- Cabernet Franc : on 23rd September
- Cabernet Sauvignon : 26,27,28,30th September and 1st October

**Yield:** 48hl/ha

### Blending

60% cabernet sauvignon  
 8% cabernet franc  
 30% merlot  
 2% « unknown varieties»

For the Clos du Jaugueyron Haut-Médoc, 2006 is a very important vintage.

Indeed, we took over an old vineyard adjoining our (between Cantemerle and Cambon La Pelouse), traditionally cultivated as our estate (no use of weed killer), which permit us to reach a 5 hectare planted acreage.

The grape varieties of this vineyard are the same of our initial property (Mainly cabernet) and stabilizes therefore the average age our vines.

In order to prove the increasing quality of the Jaugueyron, we worked hard without any concession.

**The reward is there, we make the most powerful vintage of Clos du Jaugueyron, in the respect of the elegant tannins of this terroir.**