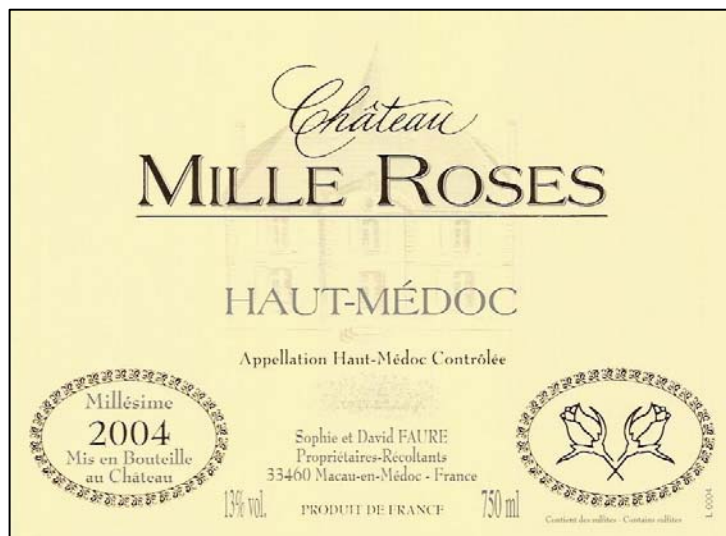


Château Mille Roses

TECHNICAL INFORMATION



Appellation : Haut-Médoc

Towns : Macau et Arsac

Owner : David Faure

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Planted acreage : 9.6 ha

Annual production : 2700 boxes

Viticulture

- Grape varieties : Merlot 52 % / Cabernet Sauvignon 42 % / Petit Verdot 6 %
- Average age of vines : 27 years
- Density of vines : 5000 à 7000 vines/ha
- Pest management, no use of herbicide
- Traditional viticultural practices
- Bud pruning, suckering and manual leaf thinning

Enology

- Harvesting : hand picked into small crates, hand sorting in the vine and in the cellar
- Wine-making : maceration of 3 to 5 weeks in stainless steel vats; malolactic fermentation in 100% oak barrels
- Ageing: 12 months, 100 % in barrels : 1/3 of new oak
- 80 % French oak, 20 % US oak.
- Coopers : Taransaud, Berthomieu, Saint-Martin, Saury, Radoux, Nadalié, Canton
- Aged on lees

Bottling

- Egg white fining in barrels
- No filtration

In 1999, David Faure bought several plots of old vines situated within the excellent terroir in Macau. He combined these plots into a single vineyard, which he named Château Mille Roses. The estate has grown from 0,5 ha to 9,6 hectares. Since 2001, David Faure has also planted vines (mostly Cabernet Sauvignon) in nearby Arsac.

2006 VINTAGE

Merlot

18th to 25th of September Yield : 41.9 hl / ha

The harvest of Merlot required a great vigilance concerning its maturity. Manual harvest was very advantageous for this type of vine in particular. The sorting in the vines and twice in the winery permitted to select the best grapes.

Cabernet Sauvignon

29th of September to 1st of October Yield : 42.7 hl / ha

Excellent maturity for this grape variety. Harvest ended fortunately on the eve of the little storm we had October 2nd.

Petit Verdot

This vine planted in 2006 are not producing yet.

Cabernet Sauvignon produced this year, reach the best maturity we can wait for just like in 2005 and maybe a bit more structured.

The recent blending reveals a wine, although for the moment not as fruity as 2005 is, but which structure and freshness should give us a real success. Probably a classical Bordeaux vintage with a great ageing potential

Tasting: Mille Roses is increasing its volume and structure this year, result due not only to the vintage itself but mainly to the evolution in its grape variety and its blending choices where Cabernet Sauvignon marks a bit more its presence.