

# TASTING NOTES

## Château Gazin 2011

Production : 74 261 bt

Blend :       90 % Merlot  
              5 % Cab F  
              5 % Cab S

Harvest's dates :

From 5th to 20th September: Merlots

On the 6th and 27th September: Cabernets F and Cabernets S

Tasting :

Alc : 13.5 %

AT : 3.09

pH : 3.82

IPT : 95

New oak barrels : 45 %

Bottling time : from 25th to 29th March 2013



With the vintage 2011, we return toward the more classic wines and we turn away from the exceptional vintages of the years 2005, 2009, and 2010. Nevertheless, the 2011 is not without its merit. Harvest were early. The merlots came in from September 5th to the 20th, and the Cabernet francs and Sauvignons came in on September 26th and 27th; we brought in a mature and heavy harvest with a yield of 43 hl per hectare.

74,000 bottles of Château Gazin 2011 and 47,000 bottles of the Hospitalet de Gazin second wine are composed of a blend of 90% merlot, 5% Cabernet franc and 5% Cabernet Sauvignon. A very careful selection allowed us to produce a very full-bodied wine that is rather meaty, tannic, raised for 15 months in new barrels (45%), with the rest in one wine barrels. The alcohol level of this vintage is 13.45°. The wine's appearance is dark, brilliant bordeaux. 2011 features strong tannic notes, with red and black berry aromas: sour cherry, blackberry and black currant, a slightly toasted smell, winy, peppery, with a hint of caramel. The taste is silky, rather full, with a nice lingering effect, and a clearly tannic finish that doesn't overpower and will soften with age.

You can enjoy this wine today, after an hour or two of decantation, but the wine will improve with another five years (2018). It should not be kept longer than fifteen years.