



DOMAINE DU  
**THÉRON**

## Domaine du Théron 2004

### Appellation d'Origine Contrôlée Cahors

Producer/Cellarmaster:	SCEA Domaine du Théron, Henri-Jean Crassat
Wine-growing:	Based on an environment-friendly method; this protects microbial life in its soils and its subsoil's.
Soil:	Limestone-clay mixture and loam (sand-clay mixture); also know as Argilo calcaire and Argilo sableux
Vineyard:	95% Malbec, 5% Merlot  The grafting stock used is SO4, Riparia Gloire and 3309.  The vines are planted about 1 meter interval to each other and with 2 to 3 meters interval between the rows. This represents 4.500 vines per hectare. The yield per hectare is 50 hectolitres. The age of the vines is about 23 years.  Cane pruning (Guyot simple; 1 shoot with 6 buds and one spur) as much old wood is conserved as possible which allows the sap to circulate more slowly and regularly thus reducing the rupture of the grape caused by excess sap.  After flowering: green harvest; an elimination of excess bunches before they develop and change colour. Also suppression by hand or mechanical of the parasite spurs. We thin the leaves at the height of the grapes, this to reach an optimum ripeness of the grapes.  Grass is growing between the rows, in order to improve the soils, fight against erosion, stop weed killers and control the production.
Harvest:	from the 10th of October till the 13th of October 2004
Vinification:	Maceration during 14 up to 18 days in stainless-steel temperature controlled vats. We keep the fermentation temperature at 28 degrees Celsius maximum. After fermentation 'élevage' for 38% in barrels and 62% in stainless-steel vats. The barrels have been used several times. The ages of those are 1 to 5 years. The blending of this wine has been done in the summer of 2006. All wines of Domaine du Théron have been bottled at the estate (mis en bouteille au domaine).  Yeast used: natural yeast Alcohol: 13% (by volume) Acidity: 3,42 g./l. H2SO Volatile: 0,57 g./l. H2SO SO2 libre: 23 mg./l. pH: 3,68 CEnologue: Laboratoires Thiollet; Margarethe Chapelle
Packaging:	Sort of bottle: Evolution Saint-Gobain; 460 gr., 75 cl., hight 300,5 mm, rayon 76,3 Sort of cork: Mélan Moutet cork 49/24, 2 <sup>nd</sup> cat., Inscription : 'mis en bouteille au domaine'
Sale:	starts in June 2007

