



DOMAINE DU
THÉRON

Domaine du Théron 2006

« Cuvée Tradition »

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
Soil:	Limestone-clay mixture and loam (sand-clay mixture); also known as Argilo calcaire and Argilo sableux
Vineyard:	95% Malbec; 5% Merlot Density of planting: 4.500 vines per hectare. The yield per hectare is 48 hectolitres. The age of the vines is about 28 years. Pruning: Guyot simple After flowering: green harvest. Grass is growing between the rows in order to improve the soils, protect against erosion, reduce the need for weed killers and control the production.
Harvest:	3, 4 and 5 Octobre 2006
Vinification:	Maceration during 12 days in stainless-steel temperature controlled vats. Fermentation temperature at 28 degrees Celsius maximum. After fermentation 12 months "élevage" for 25% in oak barrels and 75% in stainless-steel vats. All wines of Domaine du Théron are bottled at the estate (mise en bouteille au domaine). Alcohol: 12,5% Mise en bouteille: May 2009 Quantity: 41 000 bottles

