



Domaine du Théron 2007 « 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:	2, 3 and 4 Octobre 2007
Vinification:	Maceration during 12 up to 22 days in stainless-steel temperature controlled vats. Fermentation temperature at 28 degrees Celsius maximum. After fermentation aging 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% Quantity: 398 hectolitres, 52 000 bottles
Sale:	Starts in July 2009

