



LE THÉRON 2000
Appellation d'Origine Contrôlée Cahors

CUVEE PRESTIGE 2000

- SOIL Calcareous clay
 Ferruginous clay
 Silicious
- Guyot pruning system
- Mechanical and manuel shoot thinning
- Complete bud thinning
- Average age of the vines : 23 years
- Croq thinning 6/7 bunches per vine
- Leaf thinning 1 pass mechanical
 1 pass manuel
- Harvest dates from the 28 of sept through the 5 of oct 1999
- Vine variety 100 % Malbec
- Fermentation (alcohol) maximum température 32° C
- Lenth of time in cuve 21 of 35 days
- Ageing in oak barrel minimum of 12 months
 60 % new barrels
 40 % 1 and 2 year old barrels
- Bottled after 20 months of cuvee and barrel ageing

