



Le 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 known as Argilo calcaire and Argilo sableux
Vineyard:	100% Malbec 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 5000 vines per hectare. The yield per hectare is 45 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 up to 17 days in stainless-steel temperature controlled vats. We keep the fermentation temperature at 28 degrees Celsius maximum. After fermentation 'élevage' for 33% in new barrels, 33% in barrels of one wine, and 33% in barrels of two wines. 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).
Sale:	starts in June 2007

