



Le Théron 2006

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:	100% Malbec Density of planting: 4.500 vines per hectare. The yield per hectare is 38 hectolitres. The age of the vines is about 27 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 15 days in stainless-steel temperature controlled vats. Fermentation temperature at 30 degrees Celsius maximum. After fermentation barrel aging for 14 months in new oak. 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: 16 600 bottles

