



DOMAINE DU
THÉRON

LE ROSÉ DU THÉRON 2007

Vin de Pays du Lot

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 50 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:

at the end of September 2007

Vinification:

Cold maceration in stainless-steel temperature controlled vats for 4 to 6 hours. Afterwards the juice is separate from the grapes and fermented in temperature controlled vats.

We keep the fermentation temperature at 18-20 degrees Celsius maximum to obtain the fruity impressions of the grapes.

After an enormous success with our vintage 2006, we decide to keep producing Le Rosé du Théron. It will become one of our flagship wines in our entry-level. It's recommended to serve this wine at a temperature of 10 degrees Celsius. Accompanied with a nice salad or smoked fish you will enjoy it even more!

This wine will be bottled in the month of January 2008. This enjoyable wine is bottled under synthetic cork and will be available at the end of February 2008.

