



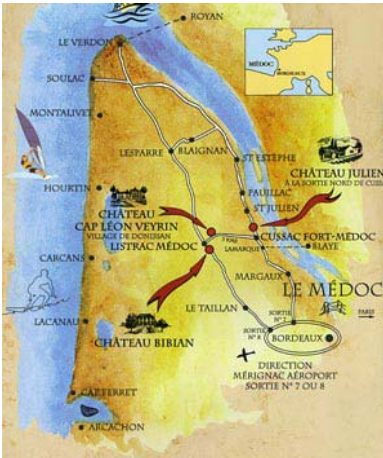
CHATEAU LA FLEUR BIBIAN 2005

Listrac, Medoc

WINEMAKER Michel Rolland

THE APPELLATION AOC Listrac is tucked between Saint-Julien and Margaux, right next to Moulis. It is more distant from a river and from the ocean than any other Bordeaux appellations. The relative coolness of the climate together with its windy situation close to the forest favors a slow, even ripening process.

Because the appellation lies further inland in the Left Bank, it doesn't have the pure gravelly soil of the areas closer to the river. As a result, the wines can be heavier or have a more rustic quality than those of some of their Medoc neighbors. But there is some great quality to be found here and great prices for Left Bank Bordeaux...



2005 VINTAGE in THE LEFT BANK BORDEAUX is one of the best vintages in recent history. The wines display rich fruit and spicy acidity. The wines are great to taste now, and they will age gracefully for many years.

THE PROPERTY Chateau Bibian was founded in 1857 by Pierre Bibian, and it passed through its descendants. When in 1983, Pierre-Henri Bibian, the mayor of Listrac, died without heirs, the estate was sold to a well-known soccer player Jean Tigana, who in Bordelais fashion appended his name to that of the property. In 1999, however, he in turn sold the property and the purchaser was Alain Meyre, better known as the owner of Chateau Cap Leon Veyrin. Nathalie makes the wine and Michel Rolland gives his advice.

THE TERROIR The parcels are scattered around the village of Listrac, mostly on clay-limestone soils but also on pockets of Pyrenees Gravel. Fourteen hectares are planted with vines between forty and seventy years old.



Lying between Moulis and Saint-Julien, Listrac is the "roof of the Médoc" and rises majestically to a height of 43 meters. The natural slopes ensure that the soils drain well. The relative coolness of the climate together with its windy situation close to the forest favours a slow, even ripening process.

Property: 50 acres / Average Age of Vines: 40 years

WINEMAKING Traditional maceration for 25 to 30 days in cement vats. The harvest is both manual and mechanical. The wine is aged twelve months in one third new oak.

GRAPES 60% Merlot, 40% Cabernet Sauvignon

MERLOT is the most planted variety in Bordeaux, and it has also become an extremely fashionable red in many regions including California. Although it has a reputation to be smooth, and easy to drink when young, Merlot is also capable of producing extremely intense wines as well. Its softness and "fleshiness", combined with its earlier ripening, makes Merlot an ideal grape to blend with the sterner, later-ripening Cabernet Sauvignon.

CABERNET Cabernet Sauvignon is one of the world's most widely recognized red wine grape varieties. Despite its prominence in the world of wine, the grape is a relatively new variety being the product of a chance crossing between Cabernet franc and Sauvignon blanc sometime during the 17th century in southwestern France. One of the most noted traits of Cabernet Sauvignon is its affinity for oak, either during fermentation or in barrel aging. In addition to having a softening effect on the grape's naturally high tannins, the unique wood flavors of vanilla and spice complement the natural grape flavors of black currant and tobacco.

TASTING NOTES In the mouth, this wine of Listrac-Médoc has extraordinary volume filling the palate. Well structured, it is full and silky, a blend of spirit and virility. Its color takes on a ruby tint with the passing of time. The different elements melt into one another to give, finally, a velvety, full and fleshy wine.

FOOD PAIRING Braised Swiss Chard with Cannellini Beans, topped with Aged New York Steak. Red meats with sauce, game. Large variety of cheeses.



Chateau Bibian in Listrac



Nathalie Meyre in front of the Chateau Bibian vineyards



Chateau Bibian Cuvier