

Chateau La Truffe

AOC Pomerol – 2005 Vintage

The mostly small-sized producers in Pomerol produce plummy, generous, long lived red wines. As in the neighboring appellation of St Emilion, the predominant grape variety used is Merlot, often together with Cabernet Franc and smaller quantities of Cabernet Sauvignon. Unlike other Bordeaux regions, there is no official ranking or classification system here.

Website: www.domaine-grand-ormeau.com

THE POMEROL AOC With 800 ha (less than 2,000 acres) Pomerol is the smallest wine producing area in the Bordeaux region. Actually, Pomerol is more a community where the vineyards are family-shared. A ranking is not warmly welcome. You will not find typical huge Bordeaux chateaux as in the Médoc area. However Pomerol hosts one of the most famous of all: Pétrus

THE ESTATE The Domaine du Grand Ormeau, one of the oldest family estates in the region of Bordeaux, is located in Néac, in the heart of the Lalande de Pomerol appellation. Today the estate encompasses 50 acres spread among the prestigious terroirs of Lalande de Pomerol, Pomerol and Montagne Saint-Emilion. Jean-Paul Garde is the owner.

2005 VINTAGE in THE RIGHT BANK BORDEAUX 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.

SOIL Dry gravelly clay soil with fine gravel on the surface. Subsoil with iron oxide

GRAPES 90% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon

MERLOT has been planted for centuries in Bordeaux's cooler wine regions because it ripens earlier and therefore more reliably than Cabernet Sauvignon - which is why it dominates Pomerol, St-Emilion and even the less celebrated inland vineyards such as those of Entre-Deux-Mers, Bourg and Blaye. Merlot may be a luscious, mouth-filling, velvety, plummy, intense Pomerol that can often be positively meaty, almost bloody. Or, typically blended with a bit of Cabernet Franc, it may make up the lion's share of a St-Emilion which is similar but is a little leaner and has more of the rich fruit cake, mineral and torrefaction about it. Merlot tends to be noticeably lower in tannins and acidity than Cabernet, which makes it much more voluptuous to taste.

The earliest recorded mention of Merlot was in the notes of a local Bordeaux official who in 1784 labeled wine made from the grape in the Libournais region as one of the area's best. The name comes from the French regional patois word "merlot", which means "young blackbird" ("merle" is the French word for several kinds of thrushes, including blackbirds); the naming came either because of the grape's beautiful dark-blue color, or due to blackbirds' fondness for grapes.

CABERNET FRANC might be described as the feminine side of Cabernet Sauvignon. It is subtly fragrant and gently flirtatious rather than massively muscular and tough in youth.

No-one was very sure of the exact relationship between Cabernet Sauvignon and Cabernet Franc until 1997 when some of the pioneers of DNA typing techniques as applied to grapevines established what any child could have guessed: that Cabernet Sauvignon is the progeny of Cabernet Franc and Sauvignon Blanc.

On the right bank, in Saint-Émilion and Pomerol, Cabernet Franc, or Bouchet as it has traditionally been known, is by far the most-planted Cabernet, chiefly because Cabernet Sauvignon was believed by growers to be difficult to ripen on the cool soils so far inland until the recent spate of heatwave summers. But if ever proof were needed that Cabernet Franc can produce truly majestic, ethereal wine, it is provided by Château Cheval Blanc, two-thirds of whose vineyard is planted with Cabernet Franc, the rest being Merlot.

CABERNET SAUVIGNON may be the world's best-travelled dark-skinned wine grape, but the number of spots on this planet to which it is truly suited is relatively limited. The reason Cabernet Sauvignon is so popular of course is that at its traditional best, in the most famous vineyards of Bordeaux, it can be so very, very good. In fact, contrary to popular belief, Cabernet Sauvignon is not the most planted grape in Bordeaux; Merlot is by a long way. This is because Cabernet ripens so much later than Merlot and can be very difficult to ripen fully. When it fails to reach full ripeness it can smell particularly green and leafy and it tastes a bit lean, tough and hollow. It is to fill this hole in the middle of the palate that so many Cabernet wines contain a certain amount of plumper Merlot.

The most classic Cabernet Sauvignon is one from a seriously run château in the Bordeaux regions of Medoc or Graves. Here, the soils are particularly well drained so that the vines dry out fast after rain, are encouraged to develop deep root systems, and tend to ripen the grapes quite effectively. Such wines (which usually contain some Merlot, a little of Cabernet Sauvignon's more aromatic relative Cabernet Franc and occasionally some Petit Verdot) demonstrate all of Cabernet's noblest hallmarks: exceptionally deep color that is bluish purple when young (thanks to the grapes' thick skins); in young wines a particularly high level of tannins, the preservative that dries out the insides of our cheeks and therefore an almost unequalled capacity to age in bottle; and a special affinity for oak, the vibrant signature cassis/blackcurrant fruit melding particularly well with the cedar wood and cigar box aromas of new, top-quality French oak. But underpinning all that structure (in a good example) is an extraordinary intensity of subtly layered fruit that can take 20 years to develop into a bouquet of haunting interest.

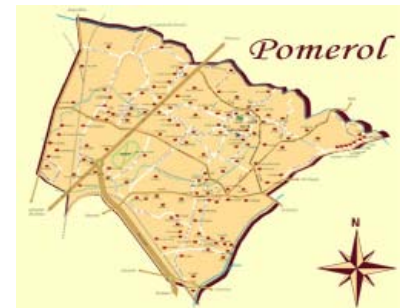
WINEMAKING

After destemming and crushing, the grapes are left to macerate in cold temperatures for 5 days in order to extract a maximum amount of coloration and aroma. Alcoholic and malolactic fermentation is then carried out in temperature controlled vats. To obtain maximum concentration, vatting time at high temperature will vary between 18-30 days depending on the harvest. The wine is aged in one and two-year old oak barrels then bottled on the property by the wine grower.

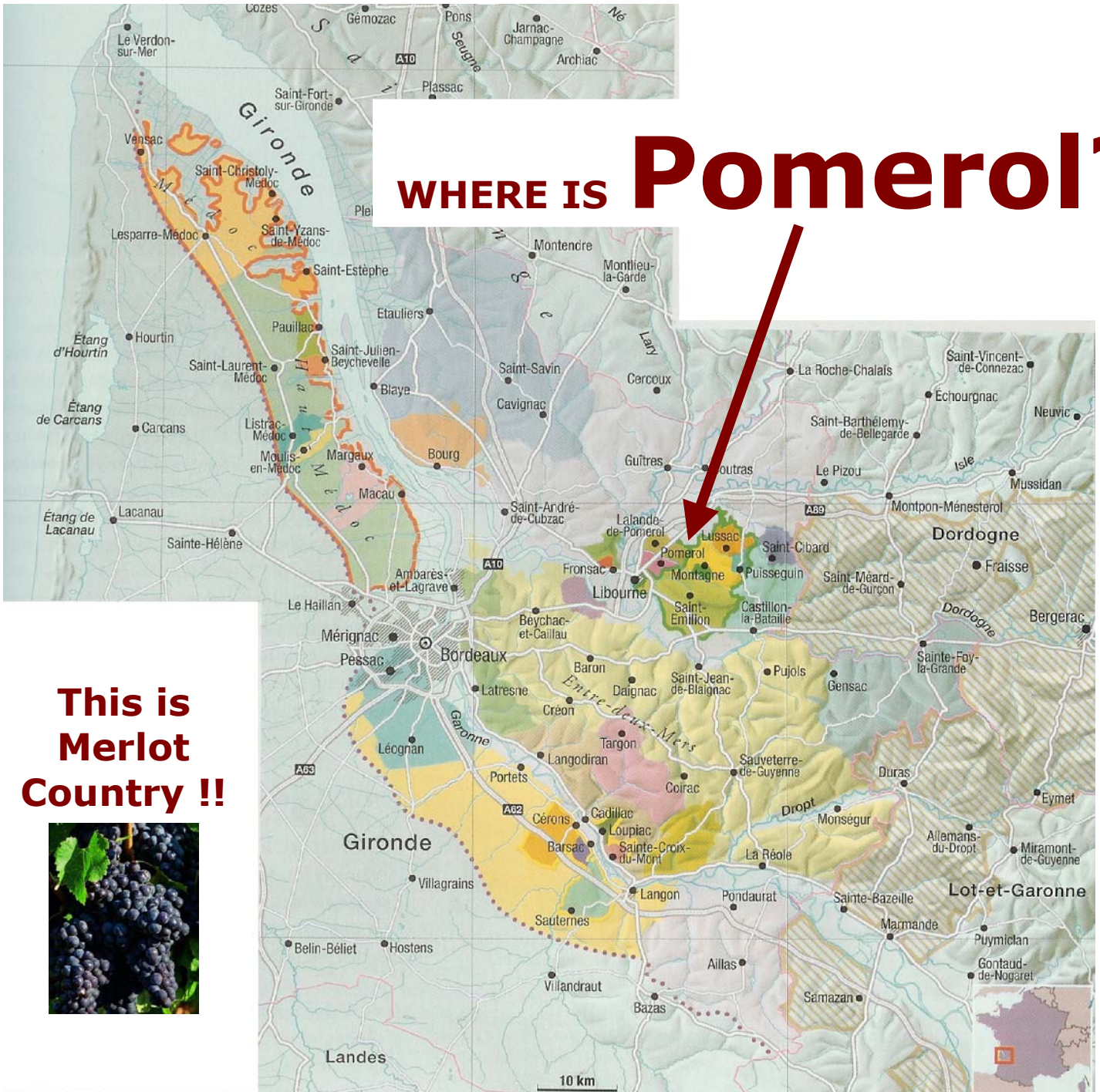
TASTING NOTES

- Dark red colour.
- Rich nose with torrefaction and vanilla notes
- Velvety attack with small oak note.
- Nice structure in the mouth with harmonious tannins.
- Nice aroma freshness.
- Vinous and long final taste.

FOOD PAIRING Pasta, beef, venison, stews, simple grilled lamb chops.



WHERE IS Pomerol?



This is Merlot Country !!

