

2003 CHÂTEAU SIMARD



CHATEAU
Simard
SAINT-ÉMILION
APPELLATION SAINT-ÉMILION CONTRÔLÉE

HISTORIC RIGHT BANK CHÂTEAU

With a legacy that dates back to the 17th century, Château Simard is located near the ancient and beautiful town of Saint-Émilion, home to the Right Bank's most prestigious estates. Among the most renowned of these is Château Ausone — one of only two properties classified in 1955 as Saint-Émilion Premiers Grands Crus Classés A. Château Ausone's proprietor, Alain Vauthier, inherited Château Simard when his uncle, Claude "Coco" Mazière, passed away in 2008.

A quintessential Saint-Émilion producer, Château Simard's vineyard is surrounded by the region's first-growth vineyards. The 40-hectare (98.84-acre) gently sloping vineyard is marked by predominantly clay soil mixed with sand and gravel, and a deep water table, forcing the vines to grow far into the ground. It is planted to Merlot and Cabernet Franc vines that average 30 years in age.

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Château Simard produces only one wine. It is classically elegant, with a refined style that results not only from the excellent vineyard location, but also from traditional winemaking methods employed at the château and the number of years the wine is aged in the cellars. The wine is ready to drink when it is released and does not require the further aging that is typical of Bordeaux vintages.



VINEYARD FACTS:

Appellation: Saint-Émilion
Vineyard Size: 40 hectares (98.84 acres)
Vineyard Soil: Clay with sand and gravel
Vine Density: 5,000-12,600 vines/hectare
(2,025-5,100 vines/acre)
Average age of the vines: 30 years
Viticultural Practices: Lutte raisonnée
Harvest Dates:
 Merlot on September 8-19
 Cabernet Franc on September 24-25
Varietal Composition: 70% Merlot
 30% Cabernet Franc

VINIFICATION:

Fermentation: In concrete vats
Maceration: 30 days
Bottled: April 2005
Aging: In concrete vats and bottle in the cellars
Alcohol: 12.5%
Cases Imported: 3,600 (12/750ml)



2003 VINTAGE NOTES:

In Bordeaux, 2003 began well, with a cool, wet winter building water reserves in the soil. Signs that this vintage would be out of the ordinary first came in late March, with warm, dry weather prompting very early budbreak. May was stormy, which affected flowering. Reduced yields were now inevitable, a fact exacerbated by the hot summer that followed. This was Europe's heat-wave year, with one of the earliest harvests on record.

TASTING NOTES:

Brilliant ruby color with some brick tones. The nose has aromas of ripe, red fruit, plum jam and leather with a touch of cinnamon. In the mouth the wine is both silky and fleshy, with a full and round structure. This wine can be enjoyed with red meats, stews and grillade. It is well aged and ready for drinking now.

