

2004 CHÂTEAU SIMARD



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 in 2008 when his uncle, Claude "Coco" Mazière, passed away. The château has been in the family since 1954.

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 35 years in age. The vineyard manager is Laurent Vallet. Pauline Vauthier is the general manager.

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 released and does not require the additional bottle aging that is typical of Bordeaux.



VINEYARD AND HARVEST

Appellation: Saint-Émilion
Vineyard Size: 40 hectares (98.84 acres)
Vineyard Soil: Clay with sand and gravel
Vine Density: 5,500-6,600 vines/hectare
Average age of the vines: 35 years
Training: Cordon de Royat
Viticultural Practices: Lutte raisonnée
Harvest Dates: End of September through first week of October
Yields: 35 hl/ha
Varietal Composition: 70% Merlot
30% Cabernet Franc

VINIFICATION

Fermentation: In concrete vats
100% indigenous yeast
Maceration: 3 weeks
100% malolactic; no oak aging
Aging: Bottle-aged 7 years in the cellars
Alcohol: 13%
Cellar Master: Thierry Lezin

CHATEAU
Simard
SAINT-ÉMILION
APPELLATION SAINT-ÉMILION CONTRÔLÉE



2004 VINTAGE NOTES

The 2004 growing season began with good flowering in the spring and warm summer months. August was rainy, but skies cleared in September. Harvest took place the last week of September and first week of October under clear skies, in warm and sunny weather. This wine has an aging potential of another 10 years, but the vintage is drinking beautifully right now.

TASTING NOTES

Brilliant ruby color with brick notes. The nose has hints of berries, violets and earth. In the mouth, flavors of cassis, black cherry and plum expand within a good, round structure; medium length and plenty of aging potential. This wine can be enjoyed with red meat, stew and grillade. It is well-aged and ready for drinking.
Imported: 1,000 cases (12/750ml)
Suggested Retail: \$37

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