



2005 CHATEAU SIMARD

HISTORIC RIGHT BANK CHATEAU

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.

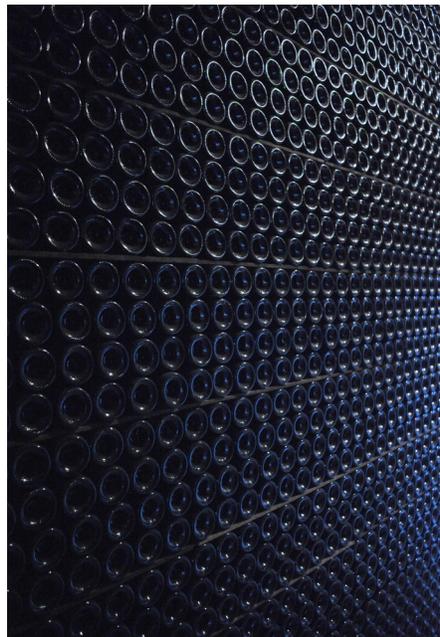
Château Simard produces only one wine. It is classically elegant, with a refined style that results not only from the excellent vineyard location, but also from traditional winemaking methods employed at the château and the number of years the wine is aged in the cellars. The wine is ready to drink when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

VINEYARD AND HARVEST: 2005

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: September 21 - October 6
Yields: 35 hl/ha
Varietal Composition: 70% Merlot
30% Cabernet Franc

VINIFICATION

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



TASTING NOTES

The 2005 is absolutely one of the reference points for Bordeaux. From the stand point of concentration, alcohol, tannins and acidity, all are harmoniously balanced. These wines can be enjoyed now and over the next 10 years.

Imported: 1,000 cases (12/750ml)



2005 VINTAGE NOTES

2005 Bordeaux wine is the product of a hot, dry growing season. From start to finish, the conditions were perfect! While dry, there was just enough moisture at the right times to nourish the vines. The flowering took place at the beginning of June. During the late summer months, some vines had become stressed from the drought, but the rains which fell August 17 on the Right Bank and August 25 in the Medoc were just what the doctor ordered! This was followed by another dose of rain at the perfect moment, which gave more nourishment to the dry Bordeaux vineyards on September 8 and again on September 25. What had at one point been considered potential drought issues were completely eradicated by this point in time. Starting in late September and continuing into October, the days were sunny and warm, with chilly night temperatures. This allowed the grapes to be harvested under picture-perfect conditions, and gave the growers the opportunity to wait until the fruit achieved phenolic ripeness. The combination of warm days, cold nights and just enough rain at the right moments produced extraordinary 2005 Bordeaux wine!

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