

# 1999 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 is Château Ausone — one of only two estates classified in 1955 as Saint-Émilion Premiers Grands Crus Classés A — which is now Château Simard's sibling. Château Ausone's proprietor, Alain Vauthier, acquired 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.

## VINEYARD FACTS:

Appellation: Saint-Émilion  
Vineyard Size: 40 hectares (98.84 acres)  
Vineyard Soil: Clay with sand and gravel  
Vine Density: 5,000 to 12,600 vines per hectare  
Average age of the vines: 30 years  
Viticultural Practices: "Lutte raisonnée"  
Yields: 45 hectoliters per hectare  
Varietal Composition: 70% Merlot  
30% Cabernet Franc

## VINIFICATION:

Fermentation: In concrete vats  
Maceration: 30 days  
Bottled: April 2001  
Aging: In concrete vats and bottle in the cellars  
Alcohol: 12.5%  
Cases Imported: 1,200 (12/750ml)



## VINTAGE NOTES:

The 1999 vintage was a very large one in Bordeaux. Summer crop thinning was necessary to concentrate flavors. A few storms in August led to the threat of rot and mildew but a greater problem was the heavy rain in late September. Fortunately, this Saint-Émilion property was able to pick before the rain and keep yields to normal levels.

## TASTING NOTES:

Nice, mature wine, ready to drink. Russet red color with an auburn rim. Elegant style, with ripe red plum aromas, hints of cedar, raspberry and marzipan that open in the glass. Round tannins are prominent; muted red currant on the palate. Medium-bodied, delicate and restrained, but shows itself upon aeration.

