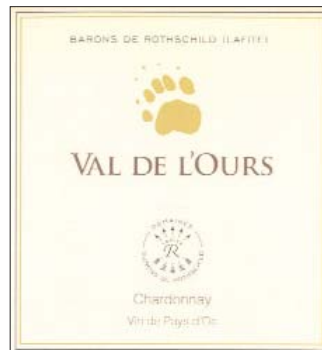


VAL DE L'OURS

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Languedoc, France



Vin de Pays d'Oc Chardonnay 2009

THE VINEYARD

The vineyard is located near Narbonne, in the Corbières' microclimate of Fontfroide and Boutenac. Château d'Aussières has been since the Roman era, one of the great estates of the Languedoc. In the Middle Ages, it belonged to the celebrated Abbey of Fontfroide, its neighbor. With its exceptional location, terroir and by the force of its history, the Château d'Aussières is, a wild and natural property of intense and powerful beauty. Since 1999, Domaines Barons de Rothschild (Lafite) have revitalized over 390 acres of vineyards on the 1,359 acre estate, as well as renovated the cellars of the Château. DBR planted chardonnay at Aussières because it is particularly cold- the coldest valley in the Languedoc. "Fontfroide" translated is "cold valley". This results in an atypical style for a Languedoc white - very light, fresh & interesting

HARVEST & AGEING

Weather conditions were rather mixed in the Languedoc. A fairly rainy winter created good water reserves and mild temperatures during April and May favored vegetative growth. The Klaus storm passed in January 2009 causing damage in several parts of the region with winds reaching 180km/h, but fortunately the vineyards at Aussières were spared. High temperatures in the summer accelerated the ripening of early varieties like Chardonnay. The harvest took place in very good conditions between the 27th and the 29th of August. Once again this year, Val de L'Ours Chardonnay is a blend between the wines of the estate and wines selected from the best terroirs of the Languedoc. 90% of the must vinified in stainless steel vats with temperature control and 10% in barrel to provide complexity. Fermented for 15 days with at 18°C. Aged 4 months in stainless steel vats and barrels.

WINEMAKER'S NOTES

Beautiful bright color. The nose this year is particularly fruity with very harmonious notes of citrus and exotic fruits. Delicate attack in the mouth rapidly followed by a sensation of freshness. The wine presents good body and perfect balance between acidity and smoothness. The finish is balanced and elegant and makes this wine suitable for all occasions: as an aperitif or as an accompaniment to a first course or seafood course.

Grape Varieties: 100% Chardonnay

Yields: 40 hl/ha

Bottling: May 2010

Alcoholic degree: 13.0 %

Total acidity: 3.36 g/l

PH: 3.30

Residual sugar: < 2g/l

Production: 180,000 bottles

