

The vineyard of Château Domeyne is located on a beautiful hill of big gravels and it surrounds the vineyard of Château Calon-Segur. The property confirmed in 2003 its ranking of the 1932 Cru Bourgeois and collects good scores every year. Excellent facilities allow the winemaking of a wine full of nuances and personality.

In 2006, Château Domeyne was bought by Claire Villars Lurton, owner of Château Haut-Bages Liberal and Château Ferrière, 5th Classified Growth of Pauillac and 3rd Classified Growth of Margaux, and her husband Gonzague Lurton, owner of Château Durfort Vivens, 2nd Classified Growth of Margaux. They put all their know-how to lift this wine among the best in the classification of Saint Estèphe. In this new goal of quality, Claire and Gonzague LURTON carry on the challenge to bring to light Château Domeyne.

Owner	Claire et Gonzague LURTON
Production manager	Stefano RUINI
Surface of the vineyard	8,3 hectares
Soil	Big clayey gravels
Plantation	60% merlot and 40% cabernet sauvignon
Average age of vineyard	40 years old
Density	10 000 plants/ha
Yield	800 g/plant
Vine growing	Traditional
Harvest	Hand picking. Main sorting on the plant and final sorting on table
Winemaking	Traditional Bordeaux style. In stainless steel and thermo-regulated vats
Fermentation on skins	18 to 24 days
Blending	60% merlot and 40% cabernet sauvignon
Ageing	In oak barrel during 12 months. 25% of new oak
Production	30 000 bottles
Conservation	3 to 15 years



## CHARACTERISTICS OF THE VINTAGE

2006 was characterized by above average temperatures and the weather conditions were pretty similar to those of 2005. The winter was relatively cold with little rains. A dry and hot Spring and beginning of Summer led to a rapid and uniform flowering and followed by an early ripening. Good weather conditions helped to a great concentration and to reach an advanced maturity of the berries.

## TASTING COMMENTS

The 2006 vintage has produced classic wines, a remarkable structure thanks to the high quality of cabernet sauvignon. The merlot gave all their finesse and fruitiness.

The vintage expresses aromas of blackberry, blackcurrant, blueberry, cherry, with hints of pepper. The palate features a beautiful freshness and a minty note on the finish.