

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
Winemaking consultant	Eric BOISSENOT
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	36 000 bottles
Conservation	3 to 15 years



CHARACTERISTICS OF THE VINTAGE

2008 is the seventh consecutive year that experienced a dry winter. This led to an early stop of the growth and a longer maturation phase.

Negative temperatures in early April led to a late bud bursting and frosts. The rains in June thwarted the flowering and those of mid-August had finally depressed the winemakers. All these climatic events forecasted a low yield, but we will also remember 2008 as a late vintage. A dry late season with warm days and chilly nights would save the vintage. Because these conditions favored a slow and steady maturation of the grapes. They could then be harvested at their optimum maturity with an excellent concentration of tannins.

TASTING COMMENTS

The color is garnet and dense. The nose has delicate notes of red fruits and spices. The palate is full-bodied and powerful. The final features a fairly typical freshness of the vintage

TASTING COMMENTS

RVF - 15,5 / 17,5

René Gabriel - 15