



Château HANNETOT

2013

OVERALL VINTAGE CONDITIONS

The harmful weather effects of this very « delicate » vintage were abundant: Spring frosts and summer hailstorms ravaged a good part of the vineyards. One required luck... and we managed that. Our domain was spared from these plagues.

A very wet spring made for a particularly spread out flowering that led one to believe that the grape maturity would be mostly heterogeneous. Understanding this, we made the decision to take disease prevention initiatives. A magnificent summer accompanied by only slight rain permitted a very healthy state in the vineyards. At the beginning of September, we took the decision to remove the leaves from the second side of our rows. This type of preventative action allowed us to avoid the extremely virulent botrytis attacks at the end of the month of September.

Château Hannetot 2013 was produced and presented under the foremost auspices, the Cabernet Sauvignon was, in all instances, quite remarkable.

TECHNICAL CHARACTERISTICS OF CHATEAU HANNETOT

Appellation	Pessac Léognan
Winemaker	Serge Charritte
Vineyard surface area	4 hectares (10 acres)
Soil makeup	Clay and Limestone with deep Gravel
Grape Variety Proportions	56% Merlot 26% Cabernet Sauvignon 18 % Cabernet Franc
Vineyard growing	Pest control in accordance with parasite pressure Harvest entirely hand-picked and in small crates
Vinification	Interval pumping over Fermentations at low temperature Long vatting periods
Barrel Ageing	11 months in highly selected oak barrels Bottling 19 months following the harvest

AGEING POTENTIAL

This wine's aromatic and tasting expression should show up from 2015. The ageing potential is from 10 to 12 years