

CHÂTEAU DES CHARMES 2005 HARVEST REPORT

MONDAY SEPTEMBER 5, 2005

Grape Variety: Aligoté

Vineyard Block: St. David's Bench Vineyard, west of Château

Sub-appellation: St. David's Bench

Weather Conditions: Sunny, clear, 29°C

Yield: 3 tonnes/acre

Brix: 18.8 °

ph: 3.0

Total Acidity: 9.9

Field Notes:

Saturday mornings I have the pleasure of joining Paul Sr. and his horse trainer Richard, on their morning ride around the vineyards. I have long been a horse-lover so I always relish the times I can get out for a ride. It's an opportunity for Paul to inspect what's going on in the vineyard and it's a chance to delight our guests on a tour at the Château. Here is an excerpt from an email I was delighted to receive last week:

I was enchanted! From the gracious staff as I entered the chateau, the quietness of the countryside, to the lovely vision and greeting from Mr. Bosc and his trainer as they meandered on horseback throughout the estate, it was truly an experience. When visiting other vineyards, it all seems too commercial, but not at Chateau des Charmes. I felt enveloped in an "old world" bubble."

We are always thrilled to see the faces of our guests light up when we stop by for a visit on the horses. I'll share a bit more about them when I talk about the Paul Bosc Estate Vineyard in a later issue of the Harvest Report. The reason I bring this up is while we were on our ride yesterday morning Paul noticed that the Aligoté, planted near the Sauvignon Blanc on the St. David's Bench Vineyard, looked to be about ready for picking. So he asked one of the crew to pick a few random bunches and bring them to the winery for analysis. As usual, he was right. As a result, the Aligoté was picked yesterday and today.

Aligoté is a little-known grape variety native to Burgundy, France. To our knowledge, we are the only North American producers dedicated to growing and bottling Aligoté each year. This is one of my favorite summer wines. We produce it in an unoaked style. It is crisp, refreshing and very easy to pair with food. Because of its balancing acidity, it is great with vinaigrette dressings or a simple Calabrese salad. It's also the perfect wine to sip as you are preparing dinner. Like our Sauvignon Blanc, the 2004 vintage of Aligoté may well be sold out before this year's vintage will be released.



Aligoté waiting to be crushed/de-stemmed.



Boxes of Aligoté arriving at the winery.

As always, please feel free to email me directly if you have any suggestions or questions. Watch for many more postings as the harvest continues.

Michèle Bosc

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