



LE DOMAINE DE LA VOUGERAIE LETTER. NO. 15 - AUTUMN, 2005

THE SPIRIT OF THE WINE

After the sort of exceptional harvests that only come along a handful of times in a lifetime – where quality and quantity go hand in hand – here we are at the end of October, devatting the class of 2005 and starting the maturation process. As the vintage gradually starts taking shape, we invite you to join us in taking a look back at its birth, from the fifteen-stage harvesting process through to the vinification work which is just coming to an end as the cellaring stage begins. After that, follow our interviews with Pascal and learn about the decisions which were taken to ensure that our seventh vintage will be truly capable of transporting you to the seventh heaven...

Famille Boisset, Pascal Marchand, Estate Manager, Bernard Zito, Vineyard Manager and the whole team of Le Domaine de la Vougeraie.

IN THE CELLARS

END OF VINIFICATION FOR THE 2005 WINES: VATTING AND DEVATTING...

In many other years, the harvest would already have been in casks by now. This year, however, as of the third week of October, **vatting** is still in progress and most red wines have still not been funnelled. Let the vatting continue... we're in no hurry.

After all, one of the wine-maker's main concerns at this stage is **sugar content**. This can take a while to develop in some wines; and funnelling is a delicate stage, with residual sugars tending to be released during pressing. We therefore take steps to help these sugars to develop. These technical decisions are of crucial importance to the *élevage* process. We don't want to end up spoiling such wonderful raw material!

One factor has remained constant for the red wines: they are fantastic! All have enjoyed a fairly long vatting; 19-20 days for around half of the wines, and 4-5 days longer for the rest. As always, the trick is to choose exactly the right time for pressing; a difficult decision to make, as was **extraction** this year. We'll find out in the next six months whether or not we made the right decisions.

The **white** wines, which were funnelled at the start of harvesting, are slowly continuing to ferment at under 20°C. Pascal is very impressed by the quality of the musts, which he says are 'unlike anything he's ever tasted before!'

Lastly, this year, as well as carrying out systematic **analyses**, we have also closely examined polyphenol extraction indexes (colour intensity, tannins, etc.). However, a heap of statistics can cause you to overlook tasting... 'Too much information either reinforces your own intuition, or... destroys it!', says our overwhelmed estate manager, keen to roll up his sleeves and start tasting, in his search for perfection...

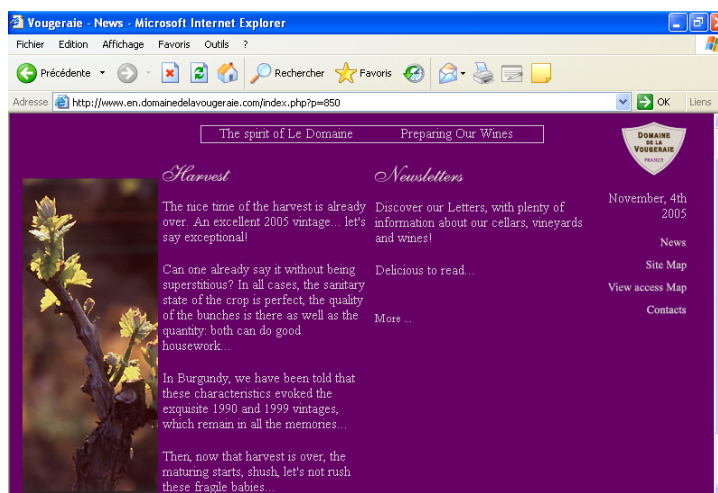


OUR WEBSITE www.domainedelavougeraie.com IS GETTING EVEN BETTER

We have made our new wine information sheets even more useful: they are now easier to print out after we improved their layout for ease of use. They are more readable, and you will now find historical information on all vintages.

Another new development: you can now also view and print out our on-line letter in the 'News' section. Thanks are due to Marianne, who has worked tirelessly on this huge undertaking.

Lastly, many of you decided to follow the progress of our harvesting on line; the archive is still available. We will shortly be bringing out a booklet containing all the impressions gleaned day by day during this promising 2005 vintage.



SEASONAL WINES

Beaune Montée Rouge 2003

Beautiful, intense colour. Aromatic and exuberant. A veritable explosion of fruit. Silky texture and exotic aromas. A good accompaniment for a high-quality *terrine* or cold pork platter.

Côte de Beaune Les Pierres Blanches blanc 2002

Fine colour, refined white currant nose. Wonderful richness. Creamy. Strong mineral notes at the end of the mouthfeel. A strong character. To be drunk with oysters or fried sole.

Charmes-Chambertin 2000

Deep, sparkling ruby colour with deep purple reflections. Splendid nose with spices, fur, leather and a smoky touch. A rich, full, fresh attack with pure aromas. Refined tannins and an immense finish. A great wine, complete and distinguished. Exquisite with autumn dishes, game and wood mushrooms.