

# Château Le Bon Pasteur

## POMEROL

2023



Director & Oenologist : Benoit PREVOT  
Consultant oenologist : Michel ROLLAND  
& Julien VIAUD

### The Estate

- ☞ Certified High Environmental Value 3, ISO 14001
- ☞ Pomerol Appellation
- ☞ Area under vine : 5,20 ha
- ☞ Soils : Gravel-clay
- ☞ Plantation Density : 7 000 plants/ha

### Viticulture

- ☞ Age moyen des vignes : 40 ans
- ☞ Sustainable viticulture, wine vineyard control
- ☞ Green harvest and leaf-thinning
- ☞ Hand picked harvest, double sorting before and after destemming
- ☞ Intra parcel selection
- ☞ Yield : 40 hl/ha

### Oenologie

- ☞ Blending : 80% merlot / 20% Cabernet Franc
- ☞ Cold maceration for 5 to 7 days
- ☞ Complete vinification in 225 litre oak barrels
- ☞ Ageing in oak barrels for 15 months (50% of which are new)
- ☞ Potential Alcohol Level : 14%

### Dégustation

In 2023, Pomerol enjoyed favorable climatic conditions that were propitious to producing top-quality grapes. A challenging growing season for our technical teams, who exhibited their engagement and passion to elaborate this **memorable vintage**.

A beautiful Indian summer allowed us to orchestrate the harvest from the 13th of September to the 2nd of October with the utmost dexterity in ideal weather conditions for ripening.

Once again this year the vines demonstrated their resilience in the face of unequalled climatic conditions.

On the palate there is a vibrant and frank attack, bolstered by a generous Merlot and a Cabernet Franc that is full of freshness. The perfectly integrated tannins caress the palate with a silky texture. The finish is remarkably long, precise, and pure.

The 2023 vintage represents the perfect harmony between **aromatic freshness, elegance and complexity**.

**Benoît Prévôt**