

Le Dome 2001

APPELLATION

Saint Emilion Grand Cru

VINEYARD

Total of 2.85 hectares

GRAPE VARIETIES

Cabernet Franc : 70%; Merlot : 30%

SOIL TYPES

The predominately Cabernet Franc parcels which make up the core of Le Dôme - Languitey and Fonrazade - are based on sandy soils over a layer of Crasse de Fer at a depth of 40cm. Le Chatelet hugs the town of Saint Emilion and is clay/limestone topsoil over pure limestone.

VITICULTURE

The identified parcels were purchased only as a result of their provenance. Their terroir and the age of the vines were the determining factors. The parcels' neighbours are illustrious: Languitey and Fonrazade are situated next to Château Angelus, a 1ere Grand Cru Classe; Le Chatelet abuts Clos Fourtet, again a 1ere Grand Cru Classe. The vines are pruned on the double guyot system. The secondary shoots are removed and two runs of green harvesting completed in order to achieve no more than four bunches of grapes per vine, about thirty hectolitres per hectare. The grapes are handpicked into small trays before transfer to the winery.

VINIFICATION

On arrival at the winery the trays are emptied onto the first vibrating sorting table where grapes that do not attain normal fruit set are automatically removed through grilles. Six sorters remove any bunches that do not conform to an acceptable standard. After de-stemming a second vibrating sorting table, manned by up to four additional sorters, removes any un-heterogeneous berries and any other extraneous matter. No must-pumps are used – with all transfers being made by conveyors. The fruit that arrives in the modern wooden vats is, therefore, excellent material to work with. Pre-fermentation maceration under gas and at a cool temperature is effected. Fermentation is conducted at relatively high temperatures. The wine, once primary fermentation is completed, is worked through the skins using pigeage and classic pumping over methods.

AGEING

Malolactic fermentation is achieved in new French oak. Once completed, fifty percent of the wine is removed from its barrels and poured into another set of new French oak for its ageing period. Racking is done on a traditional basis using esquires and gravity every three months. Ageing in barrel lasts for a period ranging between fourteen to eighteen months depending on the vintage.

BOTTLING

The wines are bottled in traditional Bordeaux bottles with their name embossed on the base of each bottle to combat fraud. They are packed in wooden cases of twelve.

PRODUCTION

An annual production of between 750 to 1,000 cases is made of Le Dôme.

Reviews

Robert Parker, *The Wine Advocate*, 2004

“Points: 92+ A brilliant effort (along with the 2000, one of the finest I have yet tasted from this estate), this 1,000 case blend of 75% Cabernet Franc and 25% Merlot is fashioned by Jonathan Maltus. Most of the Cabernet Franc emerges from a vineyard near Angélus. It possesses a deep ruby/purple color as well as a striking perfume of menthol, blueberries, red currants, and minerals. Elegant, concentrated, and ripe, but neither overly weighty nor excessively heady, it is a stylish Burgundian-like, vivacious St-Emilion with tremendous aromatic complexity and flavors. It should be at its finest in 2-3 years, and last for 14-15. One of The Finest Wines of the Vintage.”

Stephen Tanzer’s *IWC*, 2004

“Red-ruby. Nose dominated by smoky, nutty oak. Then broad and dry in the mouth, with considerable fat. Seems closer in style to the 2003 than to the 2002. Finishes with substantial tannins and subtle, lingering red fruit, tobacco and nutskin flavors. 90.”

Stephen Tanzer, 2003

“90-91.(just fined) Good full ruby-red. Nose dominated by minerals, bitter chocolate and pungent oak. Juicy and shapely in the mouth, with a restrained sweetness; intense flavors of currant, blueberry, tobacco and minerals. This has excellent concentration and depth for the vintage, finishing with sweet tannins and noteworthy mineral persistence.”

Clive Coates, *The Vine* June 2002

“Very good colour. Quite closed, indeed firm on the nose. But very lovely fruit. Very classy. Full body. Excellent tannins. Ripe and rich. Not a bit too oaky. Intense and harmonious. Elegant and long. Fine. From 2008.”

Vinifera 2002

“This wine stands out because of its unusual percentage of Cabernet Franc: 74%. A lovely deep purple colour. The nose is very full and is enhanced by luxurious wood. It will be very interesting to see how it mellows with ageing as the structure is full, spicy and has serious complexity.”

Tastings/Beverage Testing Institute, Chicago, 2002

“Saturated dark red-purple hue. Firm, pure aromas have a dark fruited, slightly smoky quality. Follows through with a concentrated and elegant dark fruit flavors with smoky and leafy notes emerging on the finish where focused, structured tannins take over. A well-structured wine with fine cellaring potential”.

Justerini & Brooks, 2002

“A cepage of 74% Cabernet Franc & 16% Merlot. A complex nose with aromas of black cherries, toast, vanilla and tobacco, blackcurrants and blueberries. Very well balanced and brooding in true Dome style - this is a serious wine that is full of finesse and class, It will need time in the barrel to show its full potential, being one of the most profound and concentrated 2001's “.

Farr Vintners, 2002

“This tiny single vineyard (situated near to Angelus) produced its first vintage in 1996. The 50 year old vines produce very low yields with total production just 600 cases. 74% Cabernet Franc, 16% Merlot. It is elevated in 150% new oak (ie all in new oak and then half of it is put into new new oak). As you would expect there is a strongly spicy vanilla character to it but this is balanced by the remarkable depth and richness of fruit. Blueberries and plums and other ripe berry flavours”.

Steven Spurrier, Decanter, 2002

“***** Black, purple colour, very dense, superb extraction of fruit with hints of wild raspberries and violets, very lush fruit on the palate, rich, complex and intense, with elegance and finesse at the end. A very fine, powerful yet superbly balanced wine”.