



## The Château

The vineyards of Pomerol gradually developed between the 12th century and the French Revolution under the aegis of the knights of Saint-Jean of Jerusalem, Rhodes and Malta. Château GAZIN, which was a hamlet in the 18th century, is probably located on the site of the “Hospital of Pomeyrols”, built by the knights to receive pilgrims on the Santiago de Compostela route. This was the inspiration for the name of the property’s second wine “l’Hospitalet de Gazin”.

With the vintage 2011, we return toward the more classic wines and we turn away from the exceptional vintages of the years 2005, 2009, and 2010. Nevertheless, the 2011 is not without its merit. Harvest were early. The merlots came in from September 5th to the 20th, and the Cabernet francs and Sauvignons came in on September 26th and 27th; we brought in a mature and heavy harvest with a yield of 43 hl per hectare.

74,000 bottles of Château Gazin 2011 and 47,000 bottles of the Hospitalet de Gazin second wine are composed of a blend of 90% merlot, 5% Cabernet franc and 5% Cabernet Sauvignon. A very careful selection allowed us to produce a very full-bodied wine that is rather meaty, tannic, raised for 15 months in new barrels (45%), with the rest in one wine barrels. The alcohol level of this vintage is 13.45°. The wine’s appearance is dark, brilliant bordeaux. 2011 features strong tannic notes, with red and black berry aromas: sour cherry, blackberry and black currant, a slightly toasted smell, winy, peppery, with a hint of caramel. The taste is silky, rather full, with a nice lingering effect, and a clearly tannic finish that doesn’t overpower and will soften with age.

You can enjoy this wine today, after an hour or two of decantation, but the wine will improve with another five years (2018). It should not be kept longer than fifteen years.