

CHATEAU DASSAULT

Saint-Emilion Grand Cru Classé



THE 2002 VINTAGE



The Weather

Difficult spring conditions produced “hen and chickens” (irregular grape growth), so at the outset from flowering onwards the future harvest was already diminished.

Rainy summer.

Painstaking fruit selection before actual picking made it possible to wait for the grapes to ripen.

Three weeks of uninterrupted sun in September compensated for the difficult start to the season.

The Cabernets Francs were ripe in time, the Cabernets Sauvignons were exceptional, but the Merlots will find it harder to express themselves. In spite of this, the late-ripening Merlots of Château Dassault came out well after a not very lenient summer.

Harvest - Wine making - Yields

A team of more than 70 pickers harvested the grapes in the first fortnight of October, with great efficiency using new facilities:

- two vibrating sorting tables enabled quality fruit selection, firstly bunch by bunch, then grape by grape.

- the new vathouse with its small concrete tanks in which the fruit from each plot of the vineyard was vinified separately, thus allowing extremely precise control of the vineyard's different characteristics.

Only 1,900 litres per hectare will be selected to blend Château Dassault 2002.

An irregular vintage

Château Dassault progresses year after year and has always made very good wines even in difficult years.

The key factors for the success of Chateau Dassault 2002 lie in the achievements of the team on the estate, a well-maintained vineyard, rational use of pesticides and herbicides, calculated risks when determining the harvest date and regular investments in quality.



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