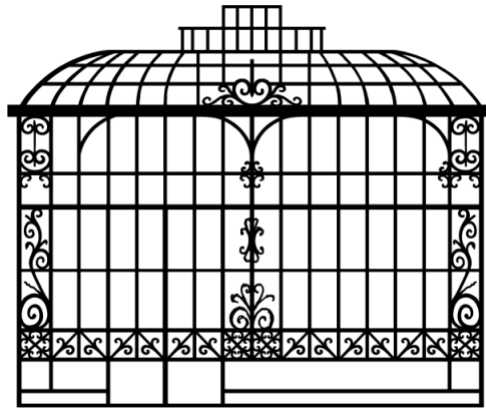


# CHATEAU CARBONNEAU



The pond

## The News N°11 Décember 2010



The pickers



Hugo and Nicolas



International winemakers



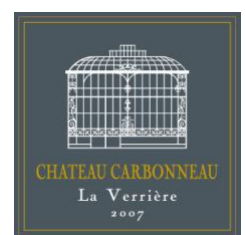
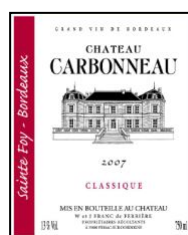
Pierre and Henri

2010 has been another rich and varied year for Carbonneau as much for wine tourism as for wine production. It has also been another year of renovation and restoration for the chateau. We were pleased to see a marked increase in reservations after a mediocre 2009 and the wine market continues to evolve quickly and requires quite a lot of work to remain competitive.

### The vineyard and the wine.

The 2010 harvest is safely in the winery and promises to be as good as 2009! The growing season was exceptional yet again - a cold winter, wet spring followed by a hot, dry summer. The picking began on the 10<sup>th</sup> of September with the sauvignon blanc followed by the merlot on the 25<sup>th</sup> in ideal conditions. There's no denying that to produce a great wine everything depends on the state of the vineyard and the quality of the grapes. This year we picked very ripe grapes with high sugar levels and a deep red colour favoured by Bordeaux - everything to create a fabulous vintage reminiscent of 1988, 89 and 90. This year our cellar hand, David, was from New Zealand and he was ably guided by Françoise our consultant oenologist from the Chamber of Agriculture. They formed a great team especially with the difficulties arising from the potentially high alcohol levels.

From the cellar, after the resounding success of the Sequoia 2007 (which is now sold out), we have released the 2008. This vintage has been commended in the Guide Hachette 2011. An aromatic and powerful wine it is reminiscent of the 2006 vintage. The 'Verrière' with its new packaging is very popular. There is still some 2007 available and it is drinking very well. As far as the Cuvée Classique is concerned, the 2008 has sold well and we are planning on bottling the 2009 in January. This vintage has received a lot of attention and we're certain that it will be very successful. It is a very fruity, smooth and elegant wine which can be drunk on any occasion!





Copenhagen



Nuage



Donut



Queenstown by private jet



Alpine Renault Club

Selling wine is also a good reason to make a few sales trips. This year we went to Denmark in March to participate in a promotional tasting given by our importer and then to Bristol in July to participate in the Wine and Food Fair. At the beginning of August another trip to the north of Germany resulted in our wine being added to the wine list of a prestigious five star hotel. We have a new importer in California, Wine Wise and another in Denmark, Propperiet.

### The Farm.

Carbonneau wouldn't be Carbonneau without its animals - the cows, dogs, cats and chickens. It has been a very dry year for the herd and as a result we will be short of hay for the winter. We were very sad to lose our dog Sonate just after Xmas but luckily Donut adds plenty of life to the chateau.

### The Chateau

The tourist season has been very successful this year and we were pleased to see old friends and make new ones. The evening meals continue to be popular and the mix of nationalities often leads to truly memorable evenings. We have also managed to obtain our four star rating with the Gites de France and we were also once again in numerous magazines in France and overseas, notably in Madame Figaro.



Jacque spent a week in Christchurch at the beginning of November at the annual Great Wine Capitals Network conference. We received a 'Best Of' Award in Bordeaux for accommodation and the ensuing trip to New Zealand was the ideal opportunity to discover South Island wine tourism. Visiting Christchurch as a tourist was quite an experience - visit to a marae, dinner at Pegasus Bay, a cruise in Nelson. However, the highlight had to be the trip to Queenstown in a private jet thanks to the very kind generosity of Nigel and Rosemary Walkington. For the lucky accompanying guests from Mainz, Nappa Valley and Bordeaux it was Kiwi hospitality at its best!

The garden landscaping is progressing and a magnificent 22 metre stone walled pond now takes pride of place in the middle of the park. It must be said however, that it caused a bit of anxiety for new guests this year (especially during its construction) who mistook it for our swimming pool!

Wishing you all a very Merry Christmas and a Happy New Year.

Wilfrid et Jacque FRANC de FERRIERE