



HRA Saarbrücken 8806, persönlich haftende Gesellschafterin:
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Vieux Château Certan, Pomerol rouge

Region: Bordeaux - Pomerol
Erzeuger: Vieux Château Certan - Pomerol

Rebsorten: Cabernet Franc, Merlot
Bestell-Nr.: FBX500106

Parker: „A brilliant effort from Alexandre Thienpont, the 2006 Vieux Chateau Certan is atypically high in Merlot (85%), with the rest Cabernet Franc. A huge bouquet of cedar, coffee, black currants, cherries, and pain grille soars from the glass of this full-bodied, opulent, fleshy, lavishly endowed Pomerol. Yields of 30 hectoliters per hectare resulted in a production of only 3,000 cases. A bulked-up, improved version of the brilliant 1990, the 2006 should be at its peak between 2010-2030, and should eclipse their 2005. Bravo! 94-96 Punkte.”



Jancis Robinson: „75% Merlot, 25% Cabernet Franc. They had 100mm of rain in just one weekend and 15 years ago they would have been tempted to harvest too early to avoid the rains. Yields down from 4000 cases to 3,200 this year. 34 barrels had to be left out of the assemblage as they lacked sufficient character for true VCC. Alexandre Thienpont acknowledged the great care taken over winery hygiene by an American student working during the harvest (he dismantled and cleaned just about everything that moved) and during sorting by Fiona Morrison MW (Mrs Le Pin). It was necessary to sort not just the bunches but even within the bunches. The key to this vintage was precision. Simple vinification, no overextraction, 8-10% saignée. One of the richest, spiciest noses yet in Pomerol. Very sweet and sumptuous but with lots of freshness. Silky and generous and pure!!! Great red fruit freshness. Tension and density. Close-grained and glossy. A real treat. The wine of the vintage? 18,5/20 Punkten.”



Wine Spectator: „This has a beautiful core of berry, coffee and chocolate fruit. Full yet very balanced, with a velvety mouthfeel and a long, long finish. Extremely well made, with everything in proportion. Makes you want to drink it now. I haven't found many wines like this. 75 percent Merlot and 25 percent Cabernet Franc. 95-100 Punkte.”

René Gabriel, WeinWisser: „(75% Merlot, 25% Cabernet Franc; Produktion: 36 000 Flaschen, normalerweise: 48 000 Flaschen, also eher eine kleine Ernte): Tiefes Granat-Rubin. Direktes, delikates Holunder- und Brombeerbouquet. Feiner, geschmeidiger Körper, schöne, schmelzige Fülle, völlig harmonisch, dezentes, vom sehr reifen Merlot gebundenes langes Finale. Einfach wunderschön! 18/20 Punkten.”