

# Le Bon Pasteur

## 30

VINTAGES

### PRESS KIT

SINCE 1979, MICHEL ROLLAND HAS BEEN THE MENTOR OF THE FAMILY AT CHÂTEAU LE BON PASTEUR IN POMEROL. THEREFORE, IT HAS BEEN THIRTY YEARS, AND THIS ANNIVERSARY IS A GOOD OPPORTUNITY FOR HIM TO HAVE A LOOK AT THIRTY OF THE ESTATE'S VINTAGES CAREFULLY GROWN AND VINIFIED UNDER THE AEGIS OF MICHEL ROLLAND. THESE ARE THIRTY WINES THAT CHRONOLOGICALLY FOLLOWED ONE AFTER THE OTHER, YET EACH ONE PRESENTS ITS OWN CHARACTERISTICS. A REAL RADIOSCOPY OF THREE DECADE .

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1978-2008

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# Château Le Bon Pasteur

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**THIRTY YEARS PLACED IN THE SPOTLIGHT**

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# Pomerol

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## A LITTLE OF HISTORY...

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Distinguished Latinists believe that the name “Pomerol” is derived from “Poma”. Going back to antiquity, there is a plausible explanation: Virgil and Horace used this word to denote all sorts of seeded fruits and in Justinian’s digests, the word is used to more specifically designate grapes. As the name “Pomerol” probably dates back to Gallo-Roman times, this “grape” hypothesis deserves profound consideration.

In a book by Bernard Ginestet, we note that, “it is generally accepted that during the Gallo-Roman Era, the Pomerol region was agricultural and dominated by fruit trees. Hence the probable etymology of the name from the Latin “pomarius”, which means “orchard” and not specifically “apple orchard”. We must not forget that what is often denoted to be the biblical “apple” is really “the fruit of knowledge of good and evil.” This means that the un-named fruit could very well have been a bunch of grapes...

Whatever the case may be, Pomerol is situated on a plateau once crossed by two ancient routes. One of these paths was followed by the poet Ausone when travelling from the Port of Condat, near Libourne, to his villa “Lucaniae”, crossing Catusseau and following the current Departemental route leading to L’Evangile, continuing on the old road of Montagne through “Maillet” (a patronym of Latin origin), and crossing the stream of the Barbanne at Guadeleyrat.

This all means that we could have saluted Ausone, passing in front of Le Bon Pasteur in Maillet!

It was therefore first the Romans, and then the “Hospitaliers of St. John of Jerusalem” (called The Knights of the Order of Malta in the sixteenth century) who cultivated the vine here. In the Middle Ages, these knights established the Commanderie de Pomerol.

They built a large house, a hospital, and a church in the pure Roman style which was unfortunately demolished in the late nineteenth century, to be replaced by a larger building. You can see its steeple from afar, in the heart of the Pomerol vineyard.

Pilgrims following the traditional route to Saint Jacques of Compostela who made a stop-over in Pomerol were able to discover the hospitality and comforting virtues of its wines!

During the Hundred Years War, the vineyards were devastated before being abandoned. They were finally replanted during the course of the fifteenth and sixteenth centuries.

The appellation of origin “AOC Pomerol” was born by the decree of December 8, 1936, signed by the President Albert Lebrun and the Minister of Agriculture Georges Monnet. This viticultural area covers 800 hectares making it the smallest one in the Bordeaux Region.

It is said that the wine of Pomerol was the link between Burgundy and Bordeaux. Bernard Ginestet added, “If Romeo and Juliet had a child, they would have probably named him “Pomerol”. Thus This wonderful product combines the cheerfulness, generosity, roundness, richness and strength of the Capulets with the elegance, flexibility, charm, and breed of the Montaigus. Shakespeare would not have thought it, but what a lyrical challenge for us!”

*(For more information: “Histoire de Pomerol” by J.A. Garde, “Le Grand Bernard des Vins de France : Pomerol” by B. Ginestet, and the works of Professor H. Enjalbert...)*

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# The Rich Hours

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## OF CHÂTEAU LE BON PASTEUR

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On the border of the appellations of Pomerol and Saint-Emilion, at a place called "Maillet", Château Le Bon Pasteur ("Château of The Good Shepherd") was born from the will of Joseph and Hermine Dupuy. This name of biblical reference was chosen on the Sunday of the Good Shepherd.

The modest initial property, acquired around 1920, was gradually expanded with the addition of several plots by the children Geneviève and Serge Rolland. In 1955 it reached its present size, with 49 cadastral references spread over 3 appellations producing these Crus :

- Château Le Bon Pasteur, Aoc Pomerol : 6,62 hectares.
- Château Rolland-Maillet, Aoc Saint-Emilion Grand Cru : 3,35 hectares.
- Château Bertineau-Saint-Vincent, Aoc Lalande de Pomerol : 5,67 hectares.

Since 1978, the founders' two grandsons manage the domain. At "Le Bon Pasteur", the philosophy, and the experience of the winemaker Michel Rolland have free rein to create a model vineyard and well-performing wines.

### Succession and Questioning ...

"In 1978, Serge Rolland, our father fell into a coma after a small surgery that he never came out of. He died in August 1979. After almost a decade of difficult years during our beginning – 1973 to 1977 – we were really hoping for better times in the 1980's - for a more favourable climate, nature's generosity... These were the conditions that would help us evolve and get things moving. Our desire was to better understand winemaking and to discover how to unlock the vineyard's terroir through oenology. In other words, we wanted to make oenology something more than just a laboratory science. We wanted to pay particular attention to the quality of the grapes and the life in the vineyards, and by disinfecting the cellars and the working material rather than the wines themselves.

A lot of thoughts, observations and questionings of our parents' fundamentals, proud vine growers, average winemakers and not really sales people! But they were people who nonetheless have given and taught us so many more important things..."

(M. Rolland)



## "Les Trente Glorieuse" for the Worst and for the Better!

**From 1979 - one of the biggest late productions - to 2008 - one of the smallest and latest**, a generation of surprising vintages, unexpected, difficult and generous, demanding and emotional have marked and invigorated the careers of the couple of oenologists Dany and Michel Rolland, arousing more curiosity, stimulating their sensitivity, without tiring or falling victim to indifference.

**1982 : "The Pivotal Year launching Le Bon Pasteur" - The "Grande Année"**, a vintage of pleasure, passion, and of revelation... The year that triggers a career!

**1987: Year of the construction of the new winery**, equipped with small stainless steel tanks with 70 hectoliters capacity equipped with automatic hot and cold thermal regulation. The first of the appellation and the region! Thanks to J.L Bouillet...

**1990** : After the first leaf-thinning, **first green harvests**. Shy...

**1991: Year of the frost on April 21**. No selection was possible. No wine. No Château Le Bon Pasteur.

It is also a terrible financial blow. "Fini", from that year on with the purchases of oak staves seasoned in open air at Le Bon Pasteur for at least 3 years, with the help and expertise of P. Darnajou for control of the wood and barrel assembly! It had allowed us, during the 80's, to better understand and master the use of wood, the oak well controlled, the first malolactic fermentation in barrels...

**2000 : Renovation of buildings** : the old house of grandmother Dupuy is redesigned for reception and tastings... Michel enjoys making his blends there - it is a place of fond childhood memories! Creation of offices and development of the surrounding area without changing either the volume produced or the spirit of the domain, because the road and vineyard require preservation of the original configuration. All taken into account this is a rebirth of "Le Bon Pasteur".

**From 1998 - The Pomerol Year - to 2008, the last newborn, mostly great vintages!**

The selections are becoming more and more accurate in each of Le Bon Pasteur's 23 plots. Each batch of grapes - hand harvested at full maturity - is sorted before and after destemming, to be vinified separately, whole berries intact, in small tanks of 15 to 70 hectolitres with punching down of the cap done by hand and by foot.

The pumping over is accomplished in the gentlest manner possible after 6 to 8 days of cold soak. The macerations are long (up to 40 days) and could most precisely be qualified as infusions rather than massive extractions.

Tastings and analytical controls are numerous and ongoing.

Draining in new oak barrels, while the wine is still warm, help get the malolactic fermentation underway.

Pressing is mild as it is according to tradition, but the high-tech JLB vertical press, has ennobled the must from the marc that has all too often been excluded from the blend.

All this does not slow down our search for greater understanding of the grapes from each plot in order to harvest "à la carte" if weather conditions permit. Thus, in 2008, the decision was made to vinify whole berries in new barrels. Alcoholic fermentation started after 6 days of maceration at low temperature with

dry ice. A troupe of energetic trainees working to turn the barrels every 3 hours on Oxoline: truly “hand-crafted”!

This desire to preserve the specifics of each vineyard plot’s varieties will follow all the way through the aging until at last the final blend is made. This maturation period lasts from 15 to 18 months in the same barrels, of which 80 to 100 % are renewed each year, depending on the vintage’s characteristics.

It is the diversity of the many vineyard plots, which makes the complexity and originality of this “cru”. The vinification is therefore in accordance with the vineyard and the grapes that it yields. A vineyard cannot be worked in a more traditional way: from the soil work to the “reasoned” treatments, this approach employed in the vineyards is also employed in the winery all the way up the bottling, without fining.

*“We can say that it is by incorporating the idea of ‘terroir’, which is a combination of soil type and climate, that we could develop a oenology concept adapted to the qualities and weakness of the terroir.”*

*Michel Rolland*

## Commercialisation

Until the 2004 vintage and for over 20 years, Le Bon Pasteur was sold “en primeur” (as Futures) by the Bordeaux négociants.

In 2007, creation of the “Rolland Collection”, which now handles all sales of our estate wines. Château Le Bon Pasteur has left “La Place de Bordeaux” with the 2005 vintage.

The idea is to find the best distributors in each country or state, to shorten the distribution circuits, to better master our communication, and to better understand the consumer by presenting a range of wines from different origins. This means wines from Bordeaux, and also our “Coup de Coeur” from other horizons. It is in this way that Le Bon Pasteur is still offered “en primeur” or available once bottled, on the export market and on the French market in : restaurants, wine shops, and to individuals by the “Rolland Collection”. It is now distributed in over twenty countries including : Canada, USA, UK, Belgium, Germany, Switzerland, Denmark, Netherlands, Russia, India, Korea, Japan, China, and Brazil.

David Lesage, shouldered by Stephanie, our daughter and his wife, manage this young company of which we are, with the wines proposed, the best supporters and ambassadors around the world.



# Portrait

DE MICHEL ROLLAND



Michel Rolland was born in 1947 on the edge of the Pomerol appellation. Steeped in nature, he spent his childhood and teenage years on the family property, Le Bon Pasteur in Pomerol-Maillet. Perhaps this explains his love for the land in general and in particular for the vine.

After technical studies at schools of agriculture and viticulture, he was accepted into the Faculty of Oenology in Bordeaux. It's then - in 1968 - that he met Dany, who was to become his wife. From that point forward, they stayed by one another's side and pursued their career together.

In 1973, the couple associate with the owners of a lab in Libourne and that is where it all began. At the time, oenologists were more office practitioners than field professionals! This was the time of modern wine's infancy... Michel Rolland crisscrossed the region visiting the properties.

When his father died in 1979, he took over, with his mother, the management of the homestead while he continued his work at the laboratory. Then in 1985, destiny knocked

on his door: he was asked by some producers in California to study with them ways to maximize the potential of the region's wines. His natural curiosity and his desire to expand his knowledge would outline his destiny...

This was the beginning of a life as consultant that would take him to four continents, to over 150 properties in a dozen different countries. It will be a journey marked by extraordinary events, with different cultures, latitudes and, climates. An extraordinary professional and personal adventure!

Of course, Dany was here to manage the laboratory and the properties.

In 1997, the Laboratory grew, and in expanding its structure, moved to Catusseau. At the same time, the family - with two daughters - moved to Saillans on their property of Château Fontenil in the Fronsac appellation.

Over the years Michel's schedule filled with appointments that have led to thousands of tastings and analysis. He often travelled abroad to advise clients around the world, and often to Argentina where he vinifies among others the wines of Clos de los Siete which is owned by 6 shareholders that are already owners in the Bordeaux region.

But Michel does not neglect his hometown. He practices his craft on Bordeaux's Left and Right Banks: in the Libourne area, as well as in the areas of Médoc and Graves, and at a few properties in the south of France...

**"I had to learn English and Spanish," Michel said. "My schedule is rather complicated,**

**but it is entirely at the service of wine - my passion - to a point where I never dared imagine."**

(Pour en savoir plus : [www.rollandcollection.com](http://www.rollandcollection.com))





# Le Bon Pasteur

**SPECIFICATION SHEET**



The concept of “cru” has always existed. On the other hand the notion of “terroir” is newer, but it’s this later term that predominates. Indeed, when wondering why some wines were often better than others, it was precisely the concept of terroir that provided the answer. There of course has always been the element of human influence with culture, philosophy, and tradition. But through time, some wines have nonetheless consistently dominated.

We can say that it is by incorporating the idea of ‘terroir’, which is a combination of soil type and climate, that we could develop a oenology concept adapted to the qualities and weakness of the terroir.

Obviously, the quality of wine hierarchy is respected when the best soil is “worked” in the best way. However, other, smaller or lesser-known properties can produce wines of great interest.

It is from this basis that all the improvements of the vineyard were born: suitable pruning, leaf thinning, green harvest (for a better yield control), and the search for ripeness. The soils and the vines have been better understood, with fewer soil adjustments, a more environment friendly way to fight against vine disease, a better trellising, the plantation of rootstocks best suited, etc...

All this thinking has one single purpose: to improve grape quality regardless of where the vine is grown. Because, it is from the grape’s quality the quality of the wine will come from, and it is the respect of the fruit all along his transformation, the respect of the wine in its elaboration and during its maturation that the grape’s initial quality are preserved.

The aim is not to produce First Growths all over the world, or identical wines, but only to allow the wine to best express its terroir.

Thus, with all the family attributes of scientific education, curiosity, and intuition, we had to understand or try to understand all the influential factors of the land to the people from all lands, a rather complex task but an interesting one from which we’ve drawn great enthusiasm, passion and desire to share these qualities in a glass of wine sipped with the utmost of pleasure. ”

Michel Rolland

# Specification Sheet

## OF CHÂTEAU LE BON PASTEUR

### The Terroir

“Pomerol is a country in the geographical sense of the word, but within that whole unit: hypsometry, hydrography, and geology, are discovered through a multitude of micro-local specificities.”

The uniqueness of Bon Pasteur is to be located on the border of the two major appellations of Pomerol and St. Emilion. The vineyard humbly stretches across 6.62 hectares. Yet when considered more precisely, Bon Pasteur means 21 registered vineyard plots and impact from both of the aforementioned municipalities. A fractionation of the harvest, and diversity and complementarities of the soil are perhaps responsible for the singularity of this wine : dense colour, delicate bouquet, the softness of Pomerol, but also the generous and full-bodied character of Saint-Emilion.

The geological range:

- clayey soil and gravel,
- the gravel-sandy soil,
- deep gravel,
- subsoil of sand and clay (molasses du Fronsadais), with traces of iron filth of the alios type.

To these families of soils are added :

- the differentiation related to the thickness of the surface coating,
- changes in orientation and exposure,
- the nature and slope of the sub-critical layers for the natural drainage of the land.

At 200 meters from the clay “buttonhole” of Pétrus, the plots of Upper and Lower “Caillou” are together with those of Château L’Evangile and Château Gazin. Also a few steps further, “La Maugarde”, “Le Barrail”, “La Chichonne”, “Chantecaille”, “Troque”... the so-called cadastral places in the hamlet of Maillet... Pomerol Maillet, a neighbourhood of the village that does not have a centre in the strict sense of the term, but is rather like a “climate” in Burgundy.

### Age of the vines

Some of the vines have no specific dates noted on the vines implantation document, so it can be assumed that they were planted before the 1950’s by grandfather Dupuy. This was an era when common sense and the home grafting predominated over the administrative requirements.

Other vineyards were planted after the devastating frosts of 1956.

Some plots were replanted in the 1970’s and 1980’s.

Taken together, these adult vines are on average more than 40 years, with a planting density of 6,500 vines per hectare (1 meter / 1.40 meter).

## The Grape Varieties

### The Vine Implantation Composition

- 80 à 85% Merlot,
- 15 à 20% Cabernet.

Some old plots are mixed, as they are planted with 2 varieties; because at that time the concern was to be able to harvest grapes in all weather conditions.

## The vinification

(Well described in the Rich Hours of Le Bon Pasteur)

## The production

From 20,000 to 40,000 bottles depending on the vintage.

## The climate

Let's talk about it! This is actually the true biological father of the vintage. The human is the spiritual father that raises it.

We tremble from the Christmas all the way until harvest. Frosts of winter and spring, storms, hail, temperature variations... have the final say when it comes to the dates and conditions of flowering and berry set, and the quality and good health of the foliage and grapes, not to mention their proper ripening.

At last, it also determines the main characteristics of the wines, and in 30 years, what a range, what diversity!

## The men

A real family business!

Under the benevolent protection of Dean Geneviève Rolland:

Michel and Dany Rolland : Technical and Management

Jean-Daniel Rolland : Legal

Stéphanie Rolland-Lesaige : Accounting, Taxation

Marie Rolland : Graphic Communication

Xavier Rolland : Winery

Virginie Rolland : Café, Hotel, and Restaurant Circuit

Corinne Bost : Administration

A big thank you to Benoit Prévot, Bernard Leyney and the vineyard team, some of them are there from father to son, and to Thierry Haberer, the last to have joined us: oenologists or assistants, they are the architects of these creations...

Since 1978 our harvests have been conducted by the CAT in Libourne - 30 years of collaboration - small hands that picked the grapes from which comes the magical transformation...





# Le Bon Pasteur

**A CLOSE LOOK AT THIRTY VINTAGES**

# 30 vintages

## A CLOSE LOOK AT THIRTY VINTAGES

1978

**“Good year, a little late and small yields”**

187 hectolitres = 28 hectolitres/hectare

After a cold and humid spring, which delayed the budding, the flowering started with a little delay in mid June, one of the coldest we've had since 1950. Thus there was some delay in the vegetative cycle... but the summer was hot and lasted until October. We harvested around the 10th of that month.

The wines have beautiful colour, are full-bodied and concentrated but are absent of any harshness.

1979

**“Again a year with delays... but much more wine”**

317 hectolitres = 57 hectolitres/hectare

After a rather mediocre spring, the flowering benefited from good weather. A hot June and a rather cold month of August caused some delays in the veraison. Big yield to come. The grapes reach ripeness only around the 8th - 10th of October. The month of October was warm and thus the musts were very well-balanced.

The wines are generous with aromas of red fruits, blackcurrant and redcurrant, very elegant with a lot of finesse, a beautiful structure, and ripe tannins. These wines are already tasting nicely.

1980

**“This was not an easy year...”**

177 hectolitres = 32 hectolitres/hectare

Mediocre weather, cold and humid, very bad month of June, causing flower abortion. We harvested in mid-October.

The wines even if they lack a bit of body are nice, fruity, supple, and soft. Small Production!

1981

**“Great year, small yields”**

160 hectolitres = 30 hectolitres/hectare

Wonderful weather, warm and dry, with some rain at the end of September. The berries were healthy and the yields were small. The harvest takes place on the 1st of October.

The wines are characterized by spicy notes. They are well-balanced, harmonious, and already offer a lot of pleasure. This vintage is to be followed up on, as it seems very interesting.

1982

**“The great vintage! Very early excellent Merlots and lots of wine”**

298 hectolitres = 58 hectolitres/hectare

Alternating beautiful hot weather and rain. It was the exceptional weather conditions that lead to favourable vine development. All stages of phenolic ripening benefit from great conditions. Perfect ripeness was logically reached during the first days of September. The harvest was of great quality as the ripeness was perfect.

The wines are black, rich, and generous. On the nose they are complex with aromas of cherries and notes of ripe candied fruits. The wine is opulent, dense, and concentrated on the palate with beautiful silky tannins and a long aftertaste. What a great pleasure! This is the wine of the 21st century!

1983

**“Difficult vintage, rather dry year”**

274 hectolitres = 45 hectolitres/hectare

The spring was rather humid, but the flowering went well. The summer was average. And at the end of August beginning of September, with the cold and wet weather, we began to fear the worst. But in the middle of September, a southern, nearly Saharan wind started to blow away the clouds, drying and heating everything to a point that the ripening, until now rather slow, accelerated and the fruit concentrated. We harvest at the end of September with exceptional tempera

tures for that time of the year.

The wines have a dense colour, are dense and fruity with strong aromas of blackcurrant, the finish is tannic, still a little austere, because of their quick ripening.

1984

**“But where are the Merlots ?”**

182 hectolitres = 30 hectolitres/hectare

The second half of April meant summer weather, but with a terrible month of May, the flowering was rather catastrophic for the Merlots. With flower abortion, the yields were low. But the summer was normal and the ripening happened under good conditions. A big period of rain occurred just before the harvest. The harvest itself, however, happened under good weather conditions with a lot of sun. Small yields led to a huge Cabernet majority.

The wines are coloured and supple with fruit and elegance. A vintage in the shadow or of a transition...

1985

**“Some cold shivers, but a beautiful vintage in terms of quality and quantity”**

324 hectolitres = 53 hectolitres/hectare

After a icy winter during which we lost several vines (-18 °C/ - 64 °F) and a wet spring, the flowering went well. The hot summer, helped to bring good development to all stages of the phenolic ripening. The very healthy grapes were harvested under great sunny skies from the 26th of September on.

The wines are complex and fleshy, elegant, and fine... the colour is deep. On the nose the wines display beautiful aromas of red fruits. On the palate they are very well-balanced with a great structure and nice supple tannins. This was a dream vintage. Nature has made its peace with the grapes...

1986

**“Beautiful vintage, so many grapes!”**

326 hectolitres = 60 hectolitres/hectare

After a rather cold spring, yet generous pruning, the flowering happens under good conditions. July and August were normal, the veraison was long, and the yields were exceptional in terms of volume. September was exactly as it should be hot and dry. The massive quantity of grapes takes time to mature.

But thanks to a beautiful Indian summer, Merlots and Cabernets reach exceptional degrees of ripeness in the first days of October. The harvest starts on October 6th.

Thanks to generously practiced bleedings, the

wines are very colourful, dense and show a great tannic structure. The tannins are ripe and silky. These will be wines with a great ageing potential and a fine balance - our biggest production ever.

1987

**“Not an easy one!”**

240 hectolitres = 39 hectolitres/hectare

The snowy winter lasted a long time, spring was shy. The conditions for the flowering were very average... the summer was less warm and a little more humid than what we had hoped for, but the month of September was beautiful and dry until around the 15th when persistent rain fell. The Merlots didn't suffer too much and could be harvested under good conditions in the first days of October. The Cabernets which take more time to ripen were slightly embarrassed in their ripening.

Draconian selections have helped to elaborate colourful, fruity wines, with aromas of small fruits (redcurrants and blackberries). On the palate the wines are friendly with low acidity and a proper tannic backbone. This was a rather technical vintage, for easy pleasure in the next 5 to 10 years to come.

1988

**“What a pleasure to be a producer in this beautiful year!”**

(283 hectolitres = 46 hectolitres/hectare, plus 81hl, the production of 2ha that we should have bought but the SAFER cancelled the deal after harvest)

A vintage without worries at any of the stages! A beautiful persistent weather, that announced a drought which was to last for three years... We waited the longest possible until we started to harvest under ideal weather conditions on the 3rd of October.

The result Wines with a great colour, powerful, concentrated, well-balanced with beautiful tannins and a certain tightness... A great classical vintage, these wines surely have a great future!

1989

**“Great hot year with big yields!”**

368 hectolitres = 57 hectolitres/hectare

Several meteorological records have been broken this year. Early and beautiful production. We could have harvested some of the Merlot plots in August. This was something we have not seen since 1983! Everything happened under the right conditions A beautiful spring (despite a rainy month of April), and flowering started at the end of May (a rare phenomenon). This all

lead to the right conditions for an early ripening. It was difficult to determine the right moment for the harvest. The harvest ended up lasting from September 11th until the middle of October. Harvest "à la carte", plot by plot.

The wines have a naturally high degree of alcohol (13 %) with low acidity (this gives the impression of sweetness). They are strongly coloured, concentrated, and fleshy, full-bodied with ripe tannins. As is often the case with great vintages, these wines can be enjoyed young or after ageing... in order to express their full potential.

1990

**"A great and a very dry year"**

320 hectolitres = 50 hectolitres/hectare

This was an exceptional vintage. The third year of a rare trilogy in the history of our wines!

This was also the first year ever in which we practiced green harvesting, because in July the quantity of grape bunches seemed enormous... yet green harvesting was still a little shy... if we consider the yields! Despite the drought, the vineyards remained in a perfect state and the grapes were beautiful. Hydric stress caused a slight deceleration of the veraison, yet this does not hinder the maturation of the Merlots. We start the harvest on September 20th. The sugar content was high, the quality of the tannins was exceptional.

Great wines, dense, intense, with a deep colour and aromas of ripe fruits, full-bodied with beautiful silky tannins and a great length. These are wines to be kept, but they are soft and fleshy. A success.

1991

**"The year of misery! Sadness, distress"**

Because of a terrible frost during the night of April 21st, we are impotent in front the whims of nature: 40 hectolitres /6 hectolitres/hectare

1992

**"Difficult vintage, too much rain, too many grapes!"**

368 hectolitres = 55 hectolitres/hectare

A wet summer, huge yield, with a high risk of vine diseases. The harvest takes place from the 1st to the 6th of October. The techniques and know-how allowed us to make good wines from this difficult vintage.

The wines are coloured, fairly fleshy and have a good tannic structure. They have everything to become nice to drink wines in the next 3 to 8 years.

1993

**"July and August made the musts!"**

316 hectolitres = 47 hectolitres/hectare

This was a year in which striving for quality and the masterful handling of techniques were paramount. An extra dry month of August helps the grapes to withstand the rainy period in September without problems. The works in the vineyards (pruning, green harvesting, and de-leafing) did the rest. The harvest took place from September 23rd to October 5th, the grapes were perfectly healthy and had a good sugar concentration.

The wines are ruby red and brilliant, with aromas of ripe red fruits. The tannins are not aggressive, the structure is elegant and balanced with a lot of harmony.

Great perspectives for this vintage!

1994

**"A good vintage thanks to a lot of care and attention"**

319 hectolitres = 48 hectolitres/hectare

Once we had gotten passed the risk of the spring frosts, having suffered through the stress of the flowering and the veraison, we began to foresee a beautiful vintage. Finally after three months we were awakened from our dream. The bad weather in September was disillusioning and we stopped dreaming of re-making a 1982 or 1990... The harvest was quick - from the 19th to the 25th of September - and thanks to sophisticated work on the grapes, the potential achieved during the summer could be extracted. The Merlot plots, slightly early, are almost at their top level, with a good ripe tannic structure, the Cabernets - which would have benefited from a little more sun - display concentration and a slightly more austere finish in the pure style of Bordeaux. Is there a good ageing potential here ?

1995

**"Great charming vintage, early and promising"**

330 hectolitres = 49 hectolitres/hectare

A mild winter and a nice month of April without frost allowed for an early bud break. Flowering was homogenous, with a mid-bloom around the end of May. The summer was hot and dry from mid-June until early September. But the rainfalls that occurred on the 8th and the 14th to the 19th of September dismayed our hopes on an exceptional vintage. Since maturity was nearly achieved, the rain has not overshadowed the tremendous potential of the grapes thanks to rigorous work in the vineyard. The sugar/acid balance and phenolic maturity are the best since 1990. As in the previous year, the harvest was

early and fast, from the 18th to the 26th of September. The Merlots are excellent, they assure a fine and pleasurable vintage. As for Cabernets - very close to their optimum maturity - add consistency and fleshiness to the wines.

The blends are aromatic, soft, full-bodied, and smooth with silky tannins. This was an elegant vintage in the end, made to last but which also proves nice to drink quite early on.

1996

**"Beautiful rigorous vintage!"**

300 hectolitres = 45 hectolitres/hectare

Mild winter, fresh spring... the historical phenomenon of this vintage was the hot weather during the flowering, which was consequently quite swift. This has not been seen since 1986 or 1950.

Instead of the old saying, "August makes the juice", in 1996 we would say "September makes the vintage"! After the storms in late August, a superb anticyclone settled for three weeks, allowing a beautiful veraison, with a remarkable photosynthesis.

The harvest started on the 29th of September. The Merlots have a beautiful concentration and a good fruit expression. The Cabernets have achieved exceptional maturity.

The wines have a beautiful colour, a rich body, powerful aromatic and balanced tannins that already display a nice personality. This vintage has all the criteria of the great wines with long ageing "vins de garde" potential of Bordeaux.

1997

**"A delicate vintage in all terms of the word!"**

283 hectolitres = 42 hectolitres/hectare

It started off beautifully blossoming at the beginning of March... Never in my winegrower memory has this happened so early. The waiting until the end of the risk of spring frosts was long! But now we are threatened by drought. The first flowers appear at the beginning of May, something never seen before. But a cool and rainy period starts around May 8th, causing flower abortion. The flowering ended in early June and the grapes were very heterogeneous. The following two months the rain and the sun alternated until the arrival in early September, of an anticyclone which lasts until October 10th. Maturity and good health of the grapes is attained despite the dilution of an often too wet summer. Harvesting takes place from September 18th to October 6th, "a la carte" (plot by plot) and under the heat, long live thermoregulation!

The result is satisfactory, the wines have beauti

ful colours, they are concentrated, and the tannins are silky. As in all difficult years, this is a "vintage of the winemaker"... and tasty pleasure in the glass.

1998

**"Exceptional year for Pomerol and Bon Pasteur!"**

264 hectolitres = 39 hectolitres/hectare

Late budding, April beat all records for rainfall. This year did not seem promising at first sight. But the flowering happened smoothly during the first week of June. Nothing to report. In late June and early July, temperatures were low for the season and the sun was absent! Then came an extremely hot August with four very hot and sunny days in a row, during which temperatures reached above 36°C. This caused a very rapid development of rich aromatic and phenolic compounds. Things fall into order... The grapes were beautiful, healthy and progressed rapidly. Harvesting takes place from the 29th of September to the 5th of October.

The results are impressive, the colours are black and rich and the textures are silky, like great vintages can give us. The quality of the Merlots is surprising.

The wines are of a beautiful deep purple colour, with rich and complex flavours of black fruit (blackberry, black cherry, and blackcurrant), mocha and caramel. They are powerful and full-bodied on the palate, the finish is opulent with a long well-rounded persistence, and the wines are rich and elegant. This was a vintage that gives the best expression of the Pomerol terroir.

1999

**"A technical year, but good results thanks to hard work and tenacity!"**

286 hectolitres = 43 hectolitres/hectare

No spring frosts, but temperatures that remained stubbornly low with constant rainfall - a hesitating month of March, with above average temperatures in April, May, and June - which caused an increased risk of disease. Summer was shy, with extraordinary rainfall. Despite this, July, August, and September (which by the way beat the rainfall record!) had above average temperatures, with very unstable weather, but fortunately no hail as was the case in Saint Emilion. Harvesting took place from September 22nd to October 5th.

This was a technical vintage, one of those where everything must be mastered. We conducted our first tests of reversed osmosis... The result was there, despite the surrounding heterogeneous

with nice firmness. Further maturation should provide more balance and charm to these young tannins.

2000

**“A great wine, yet not such an easy vintage!”**

261 hectolitres = 39 hectolitres/hectare

The month of April that was particularly hot and humid, led to a May and June, that was hot and moderately rainy, with fifteen cooler, wetter days. August and early September, were very hot and dry. These were conditions for precocity : the flowering and veraison were relatively rapid and homogeneous. In general, the warm and dry weather in August allowed for a very good maturation, with the exception of the sandy plots that suffered from significant water stress. Harvesting took place from September 25th to October 4th. The grapes were of very high quality with thick skins, they were rich in phenolic compounds, and sugar contents were high.

The wines, are very dark, rich, and consistent. They are smooth and suave on the palate with plenty of fruit and body. This is a great vintage for the end of this century, and a great numbered year to sustain the impact!

2001

**“A quantitatively small year, but an astonishing vintage!”**

233 hectolitres = 35 hectolitres/hectare

Rainfall was above the 30 year average. The temperatures were variable, climbing high up and falling far down again. Yet we needed to make the best out of it! Depruning, deleafing, green harvesting, and other selections finally gave us some good grapes which were harvested from October 2nd to the 11th.

This vintage was not as homogeneous as its predecessor in a lot of properties, but the hard work and rigorous selection allowed us to obtain excellent musts, with great tannic structures, good balance and a very beautiful mature fruit. This will be a competitor of weight and charm behind 2000 and we are particularly proud.

2002

**“This could have been like 63, 65 or 68! Yet it will be fun!”**

166 hectolitres = 25 hectolitres/hectare

This was a cold vintage, during which all the work done earlier in the vineyard was paramount for the quality we obtained later. Normal bud break, and flowering at reasonable dates. Then three abnormally cold days for the season on the 6th, 7th and on the 11th of June brought nighttime temperatures between 7 and 10 °C. This

was followed up by a 14th of June where temperatures soared up to 35 °C... The result: flower abortion, the natural green harvest of the grapes. Yields will be low. June was very dry, July and August were cold. Botrytis pressure caused stress, and the vines needed to be permanently watched after. The harvest was early enough - from 30th of September to the 11th of October - with an exceptional late summer.

The wines are quite expressive, with fine ripe tannins, good levels of acidity, they are very supple. This vintage meant a small production with a certain charm and finesse. A vintage of pleasure, and transition...

2003

**“The year of the heat wave!”**

187 hectolitres = 28 hectolitres/hectare

We have not seen a summer that like for a long time, with so many hot days... The sun is never an enemy to the vine... but at this intensity, it causes stress, which can defoliate the vines and harm maturation, burning the grapes, and even drying them. This leads to low acidity... but the vines of Bon Pasteur resist well, since the land is cooler than on the plateau. Once the musts were in the vats, acidity came back, the anthocyanins are here... We got more optimistic, and know that there will be great juices. Obviously the harvest was early, from the 10th to the 26th of September and yields were rather low.

The wines have a great colour, fruit, and structure, they are round and full-bodied, without heaviness. It was a small harvest, but the potential is there.

2004

**“The year of fear! The reward of the result!”**

317 hectolitres = 48 hectolitres/hectare

A correct but late spring, flowering went well and brought many grapes. The yield seemed abundant. Green harvests in July cleaned out the vineyards, by the end of the month the lack of water became evident. We asked ourselves if we were going to relive the summer of 2003 ? We started to regret the green harvest after 3 years of lower yield... At the beginning of August, the pressure mounted, and the vineyards suffered from stress delaying the veraison. But on the 10th of August, the rain came and stopped only at the end of the month. The fear of overproduction was back, accompanied by the fear of Botrytis. But from early September until mid-October, the weather was superb, we began to harvest from September 29th on.

It was a classic vintage. The wines have colour, a nice acidity and fine velvety tannins. They are

straight and structured, with a high quality of fruit in the Cabernet Franc, one of the best since 2000.

### 2005

**“A great vintage. The strength of a generous nature!”**

254 hectolitres = 38 hectolitres/hectare

Its growth cycle took place in almost perfect conditions. Budding was a little late but a beautiful spring, with low rainfall and ideal temperatures, brought us up to speed. Flowering took place at the normal date in early June. It was homogeneous and short, and stretched over one week. June was warm and sunny. At the beginning of July, a few storms make up for a small drought, the vines grew in good conditions. In late August, some rain brought the necessary moisture. Harvesting took place from September 21st until October 10th. Thanks to a well-mastered yield control, the grapes were picked under excellent conditions. They were full of sugar and fruit with thick skins loaded with anthocyanins and tannins, acidity was very good, and the grapes were perfectly healthy.

2005 enters in the history of Le Bon Pasteur, like 1982 did, with more excellence due to our knowledge : the “savoir-faire”, the selection, and a huge respect for the grapes we didn't know 18 years ago.

### 2006

**“A good vintage, hard to be the little brother of the great 2005!”**

225 hectolitres = 33 hectolitres/hectare

A long and harsh winter, a late bud break, followed by a reasonably wet spring... One could have believed that the flowering was delayed. But the climate miraculously regulated everything and gradually, the vegetation reached its normal growth. The veraison of the grapes was fairly homogeneous and by the end of August, conditions seem to be exceptional to make for another great vintage. But the rain in September slightly disturbed the end of the maturation. We were planning on a late harvest but the climate obliges us to change our program and we began harvests on September 19th.

Thanks to the tremendous potential collected during the month of August, the wines are quite colourful, with a beautiful structure, firm tannins and so let's hope for a long ageing potential, the wines are powerful and strong.

### 2007

**“A vintage saved by the vineyard and cellar teams!”**

273 hectolitres = 41 hectolitres/hectare

The month of April was hot and favoured early bud break. Flowering occurred in May, two weeks before the normal date, and was disturbed by rain and low temperatures. June was twice as wet as 2006 and 2005. Mildew appeared and several deleafings were necessary. Summer was defined by variable weather. July and August were still cool and moist. The veraison took place in an uneven manner, green harvesting was necessary. A lack of temperature and sunshine made this vintage, that we previously thought to be an early one, into a late one. The veraison period leading to full maturity stretched in some cases up to 60 days - this has never happened in Bordeaux before! Summer arrived... in September, with exceptionally beautiful days until October. Harvesting took place from the 1st to the 15th of October under the sun, with sorting, selection and reversed osmosis in the cellar for an ultimate care of the material.

The wines are colourful, with silky tannins displaying the elegance and finesse of a very good vintage. The wines are not powerful but soft and well-balanced.

### 2008

**“A late vintage, classic, complex, and ‘haute couture’!”**

165 hectolitres = 25 hectolitres/hectare

The last time we saw similar climatic conditions was back in 1988. April was very cold and on the 7th, frosts damaged the vines. May was unpleasant, rainy and cold. At the beginning of June, flowering was not well declared temperatures were too cold and there was too much rain for the season. Result flower abortion occurred and forecasted a weak crop... July was better than in 2007, but August never really arrived. Cloudy and sad, small regular rainfalls caused constant humidity. Temperatures were below the seasonal averages. veraison was delayed, the phenomenon was slow and only ended in the second half of August. The harvest was late, too - from the 7th to the 20th of October - and very selective. Winemaking was done almost entirely in new oak barrels a first!

(See next page - Vinification 2008)

The wines are structured and dense with a large aromatic palette. They reflect a work of respect for the fruit and the material and seem to have all the ingredients to make a surprising vintage!

# Vinification

2008

"For a long time, I have thought to have given our estates a second wind. In what sense? Not by using revolutionary methods - as the press has often attributed but, by returning to simple things that we know well, one such thing consists of a drastic selection of the grapes.

We have known for a very long time, the properties that never have homogeneous soil, and from this principle, provide batches of different wines. The infrastructures do not necessarily allow us to show all the nuances of the terroir: the harvest, to fill the tanks of wine, however small, we are sometimes forced to mix grapes known to have different potentials.

In recent years, we practice the vinification in barrels: this artisanal - yet not restrictive - technique has allowed us to discover that from one same plot, we could produce wines with different qualities, we could vinify according to their unique characteristics.

In order to achieve this, we needed two things: the technical means and workforce.

One of my younger colleagues, Thierry Haberer, has specialized in the art and has been practicing it in France and around the world for 5 years now.

In 2008, we put in place at the Château Le Bon Pasteur in Pomerol (as well as at Château Fonsac Fontenil).

These two vineyards have interesting "terroirs", but have heterogeneous soils. We put ourselves to the task of separating the yields to obtain in each case, the best wine and therefore the power, in turn, to blend with more sense.

The technique of vinification in barrels, after the manual sorting, fill the barrel with about 250 kg of grapes, which helps to differentiate areas within the same plot, but also to harvest the map and take only the best of each day.

Fermentation takes place in whole grains and extraction by turning the barrel on itself manually, thus having the possibility to measure very precisely the level at which we wish to happen.

In general, the macerations are long, from 40 to 60 days of contact, including 25 to 30 static days in which there are no barrel movements.

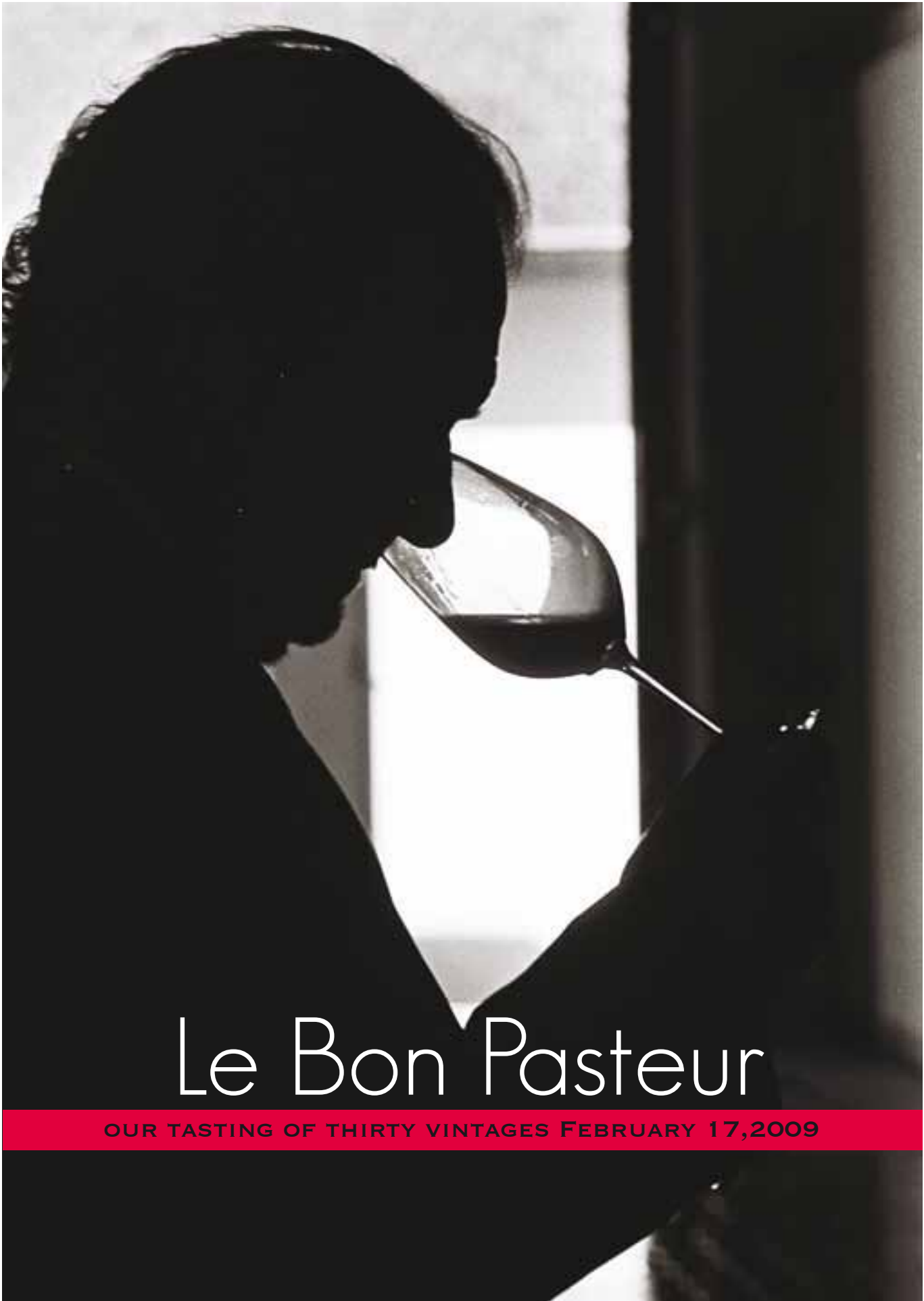
As usual, the fermentation takes place with only indigenous yeasts. The advantage is a more precise vinification, respecting the fruit and the matter on which there is no mechanical stress.

The disadvantage is that in the end there is a multitude of small lots, but that's the challenge for he who makes the blend...

The other disadvantage is that a sizable reduction of production volume, because we decided in 2008 to make the overall best, thanks to its plot selection in a dramatic year in addition to very low yields."

Michel Rolland

- Harvest from 7 to 20 October 2008.
- End of running on 5 December 2008.



# Le Bon Pasteur

OUR TASTING OF THIRTY VINTAGES FEBRUARY 17, 2009

# Our Vertical Tasting

OF THIRTY VINTAGES FEBRUARY 17, 2009

1978

Roof tile red, pretty fine aromas, a camphor note, bold, beautiful texture, good length, still alive! + + +

1979

Deep red robe, nice freshness but less finesse in the mouth, the tannins are more angular, it's lacking a little length. +

1980

Red-brown simple wine silky, light and tender. Still pleasurable! + +

1981

Beautiful bright colour, nice nose, quite intense, good freshness, with nicely preserved tannins of high quality. Still plenty of charm here. + + +

1982

Roof tile red robe, beautiful complex nose with truffles, mushrooms, liquorice... Dense and silky tannins, roundness, and fullness. Long and very much still alive! + + + + +

1983

Beautiful roof tile colour, brilliant, with a beautiful complex nose of underbrush. Nice density and fat, with fresh and slightly firm tannins, good finish and length. Very lively! + + +

1984

Roof tile. The nose is still expressive angular tannins and acidity. Very little flavour, without much interest. It was simple wine from in a difficult vintage without a future. But where oh where did the merlots go? (-)

1985

Orange-red hue, the nose of underbrush, great finesse and elegance, silky structure, soft wine, which was harmonious, but which currently lacks chewiness and length. A little evolved for the vintage. ++(+)

1986

Roof tile red robe nice brilliance, a nose of

tobacco, sap... quite surprising in its consistency and the volume, lacks a little charm in the finish but still alive. + + +

1987

Roof tile. Discrete mushroom nose, simple tannins and just a little drying, linear, short final. It was tender and kind and would have been enjoyed as a pleasure wine in its youth. (-)

1988

Beautiful roof tile hue with depth, beautiful complex nose of cedar, truffle... Nice matter, fleshy palate, with fine tannins, good length and a very lively finish. Classic Bordeaux. Very interesting evolution! + + + +

1989

Intense colour, charming aromas with camphor hints, the nose is quite complex. Not very dense on the palate, with ripe fruit tannins, smooth but it falls a little short and the length is average. + + +

1990

Clear and bright, beautiful nose of dried fruits, tobacco, and cedar... elegant on the palate, the tannins are ripe and silky, very fine with a nice length on the finish. + + + +

1992

Evolved, simple and linear, not much flesh. Its discretion recalls current weather suffered and the difficulties... But it was a fun wine, light and enjoyable in its early years. (-)

1993

Robe still deep, nose with notes of dried fruits, tobacco, truffles... Medium-bodied, with tannins, and good length. Surprisingly charming! + +

1994

A little linear, with rustic tannins and a lack of persistence. Has not evolved as well as the previous vintage, even though it was more powerful in its youth. +

1995

Beautiful presentation of the robe and nose (under-brush, tobacco, dried fruit), good attack on the palate, with nice matter, on ripe and persistent tannins with a hint of firmness slipped in on the finish. +++(+)

1996

Fine and pleasant on the nose, soft and elegant on the palate, it lacks a little power but a good acidity gives it a marked finale. Although it's not very opulent, it's coupled with some firm tannins. + + +

1997

Clear and bright, beautiful nose of underbrush, truffle, tobacco... Not very dense but balanced with a long finish. Simple enjoyable wine. + + +

1998

Very pretty robe of deep red, delightful nose of dried fruit, cedar, tobacco, a nice complexity. Dense and powerful mouthfeel with good ripe tannins. Very long and persistent. A superb wine with power, charm, and finesse. A grand Pomerol ... + + + + +

1999

Beautiful luminous ruby colour, quite nice nose, slightly evolved. The mid-palate is a bit simple with slightly angular tannins, a touch of rusticity on the finish but it is a good wine, pleasant, with a countryman accent. +++(+)

2000

Beautiful bright red, lovely fresh aroma of red fruits, truffle and tobacco. Very complex texture in the mouth, with a good balance of fine ripe tannins and very long lasting. It is a great wine that should gain more charm with age. + + + + +

2001

Magnificent colour, fine nose with a beautiful complexity : truffles, fresh tobacco, black fruits, vanilla and a velvety rich texture, with fine tannins, this wine is long and succulent. We have always had faith in this vintage, but it is truly amazing! + + + + +

2002

A note of evolution, but the nose is still charming, with lots of freshness. Not very dense on the palate but balanced, smooth, easy, simple wine but an absolute pleasure today. + + +

2003

Great presentation, good nose of ripe fruit highlighted by some hints of tobacco and liquorice. Nice matter, good tannins, pleasant and persistent finish... Quite powerful thanks to a soil with good drought resistance. + + + +

2004

Luminous red, pretty nose with fruit and freshness that is found in the mouth. There is a certain discipline in the balance, the tannins are a little firm, the mid-palate is average but still pretty finish persists with woody notes. + + +

2005

Very intense, in both colour and on the nose. Very ripe red and black fruits, vanilla, sweet liquorice, very complex. Quite silky on the palate on a thin frame and narrow, with a great density of the attack until the finish, long and persistent. Power and charm! + + + + +

2006

Beautiful aromas to the nose and mouth: blackcurrant, wood / melted vanilla, liquorice and spices. Dense and fleshy, the tannins are still a bit firm but held in a good balance. The finish persists with a liquorice freshness. "Ode to Camille!" Unforgettable... +++(+)

2007 (dégusté le 08/04/09)

Great aromatic range black fruit, notes confit (like cherry), pepper floral, exotic wood (cedar, sandalwood). The palate is elegant and spicy on a ripe frame, with well-wrapped tannins. Finish rather long, persistent, and fresh. + + +

2008 (dégusté le 08/04/09)

Nose complex and soft cream of blackcurrant, sweet liquorice, with a floral touch (pretty violet aromas with a pinch of laurel). Suave and roundness without being flabby on the palette, with a matter on a tight frame and a very velvety flesh, with beautiful mature tannins. The finish is long and fresh lingers with intense notes of pepper. + + + + (+)

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# Vendanges 08

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VINIFICATION EN BARRIQUE

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