



2008 MÉTISSE  
LE CHATELET VINEYARD  
SAINT EMILION GRAND CRU

The 2008 St. Emilion exhibits ripe, black cherry and chocolate notes with the addition of spice favoring cloves and tobacco. The essence of warm crushed rocks emulate the typical terroir of Saint Emilion.

The entry of this wine is fluid and seamless showing exquisite balance and well integrated tannins. The texture is soft yet not linear, with multi-dimensional character. The low yields and historic hang time contribute to a very concentrated wine, yet soft and seductive.

**70% MERLOT, 30% CABERNET FRANC**  
**100% BARREL FERMENTED**

Production: 150 cases of 750ml bottles

Bottling: July of 2010

Aging: 20 months 75% new French oak

Release: Bastille Day, 2011

Recommended to drink or hold 15 years

Suggested Retail: \$125.00

According to Robert Parker, Jr., the characteristics of 2008 in Saint Emilion are opaque color, exceptional density of ripe fruit, incredibly sweet, velvety tannins, fresh and crisp acidity. "One of the best vintages in the last decade."

– Cherie & Philippe Melka, proprietors