

Bordeaux 2007 : An excellent vintage

Although rainy days were frequent during the summer, much to holidaymakers' despair, the actual amount of rainfall was not excessive, quite the contrary in fact. In reality, the vine endured a moderate lack of water, but this encouraged the grapes to ripen. The extraordinary weather that followed at the end of summer and beginning of autumn enabled ripening to progress slowly. This lengthy development was extremely positive for the grapes. Quite exceptionally, harvests were spread out over time (one and a half months to two months) and were gathered in optimum conditions.

The total for the 2007 harvests reached 5.7 million hectolitres (-4%)
(Reminder: the total for 2006 harvests was 5.9 million hectolitres)

Classic, well-balanced, elegant wines

A record number of hours of sunshine in September and October, as well as the alternation of very cool nights and warm daytime temperatures enabled the development of aromas in white grapes, as well as colour and fruitiness in red grapes. (see details of Weather Conditions on page 2)

Dry white wines

The first tastings confirm intense freshness and acidity. These wines are both rich and lively and reveal distinct aromas of white-fleshed peach and grapefruit. Bursting with fruit and full of flavour, they are delightful. They are ready to savour now.

Red wines

These wines have vivid colour; already delicious they possess promising structure and silky, well-balanced tannins. They give richness and complexity emphasised by hints of red and black fruits.

Sweet white wines

Days in October were marked by early-morning mists rapidly followed by long hours of sunshine and warm temperatures: perfect conditions for good development of botrytis (a parasite fungus of the vine responsible for the delicate alchemy specific to the production of sweet white wines). The wines reveal pronounced flavours of orange and citrus zest and have full-body and roundness. The particular feature of the 2007 vintage is its purity and tremendous complexity.



Wheather conditions

Temperatures

In 2007, the month of February was extremely mild and April was exceptionally warm (the warmest for the past thirty years, with average temperatures higher by 4.4°C). Although during the following months (May, June, July, August) temperatures seemed “cool”, compared with the particularly warm springs and summers of the past ten years, they in fact fluctuated around the averages of the past thirty years.



Hours of sunshine

A considerable lack of sunshine in May, June, July and August, was compensated by record numbers of hours of sunshine in April, September and October.



Rainfall levels

Despite an extremely rainy month of May, the cumulative total of rainfall levels recorded from January to October (710 mm) is in fact lower than the average of the past thirty years (771 mm).



Weather conditions and comparison with averages of the past thirty years (1971/2000)

Data provided by Météo France/ Bordeaux, Mérignac

April <i>The warmest since 1949</i> Number of hours of sunshine: 219 (+42 hours) Average temperature: 16.0°C (+4.4°C) Rainfall level: 35 mm (-45 mm)	May Number of hours of sunshine: 151 (-71 hours) Average temperature: 16.6°C (+1.2°C) Rainfall level: 142 mm (+58 mm)
June Number of hours of sunshine: 199 (-26 hours) Average temperature: 19.4°C (+1.1°C) Rainfall level: 57 mm (-7 mm)	July <i>The coolest since 1993</i> Number of hours of sunshine: 203 (-40 hours) Average temperature: 19.7°C (-1.1°C) Rainfall level: 54 mm (-1 mm)
August Number of hours of sunshine: 232 (-10 hours) Average temperature: 20.2°C (-0.7°C) Rainfall level: 83.8 mm (+24.3 mm)	September <i>One of the sunniest for the past 60 years</i> Number of hours of sunshine: 219 (+42 hours) Average temperature: 16.0°C (+4.4°C) Rainfall level: 35 mm (-45 mm)
October Number of hours of sunshine: 186 (+52 hours) Average temperature: 14.1°C (=) Rainfall level: 48 mm (-46 mm)	

Main dates for Harvest Permits in 2007:

- 31st August: permit for the Sauvignon variety used for making all dry white AOCs
- 7th September: general permit for all grape varieties used for making dry white AOCs
- 10th September: permit for an initial selective stage of harvesting for sweet white AOCs
- 18th September: general permit for the Merlot and Cot (also known as Malbec) varieties used for making all red and rosé AOCs
- 25th September: permit for the Cabernet Franc variety used for making all red and rosé AOCs
- 1st October: general permit for all black grape varieties used for making all red and rosé AOCs

Bordeaux Wine Council - Press Contacts

Pauline Léonard : 05.56.00.22.71 - pauline.leonard@vins-bordeaux.fr
Marie Estève : 05.56.00.43.42 - marie.esteve@vins-bordeaux.fr