



## THE VINEYARD

---

<b>Surface of production for red:</b>	40 ha (total surface: 50 ha)
<b>Nature of the soil:</b>	Günz gravel from the Quaternary period, on the plateau above the village of Martillac
<b>Grape varieties:</b>	55% Cabernet Sauvignon; 40% Merlot; 5% Petit Verdot
<b>Pruning:</b>	Double Guyot system for Cabernet Sauvignon, Cordon system for Merlot and Petit Verdot
<b>Density of planting:</b>	7200 feet/ha
<b>Average age of the vineyard:</b>	15 years
<b>Vineyard management:</b>	Traditional methods with mechanical ploughing. Sustainable Vine Protection. Green harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of secondary shoots.

## PRESENTATION OF THE VINTAGE

---

Following a mild and wet winter in which ground water levels were increased, spring 2014 was a season of constant rainfall and mild temperatures which encouraged an early bud break. The flowering period which followed this was rapid and homogeneous.

After a cool and mainly dry July, August was a particularly wet month. The cool August nights stimulated a presence of advanced aromas in the white grapes and an excellent build-up of anthocyanins and aromas in the red grapes.

The fabulous Indian summer in September evened out the discrepancies in ripeness, which occurred during 'veraison'. This remarkable autumn allowed us to harvest all of our grapes with great ease.

### Vine cycle:

Budbreak: from the 20th of March to the 10th of April

Flowering: from the 22nd of May to the 12th of June (full flower : 8th of June)

Berry set: from the 15th of June to the 6th of July

Veraison: from the 10th to the 20th of August

### Harvest:

Plot by plot handpicking

Merlot: from the 26th of September to the 3rd of October 2014

Petit Verdot: from the 7th to the 11th of October 2014

Cabernet Sauvignon: from the 7th to the 16th of October 2014

### Vinification:

Alcoholic fermentation in thermo-regulated vats

Ageing: 12 months in French oak barrel

(new barrels: 25%)

Alcohol: 13°



## TASTING

---

<b>Blending:</b>	Plot selection from young vines, 60 % Cabernet Sauvignon – 40% Merlot
<b>Bottling:</b>	At the Chateau, in May 2016 - 45 000 bottles
<b>Distribution:</b>	CVBG

« 2014 with its garnet body and hints of violet. The nose is dominated by red fruit aromas (cherry, redcurrant) and black fruits (blackberry). A lovely attack in the mouth, smooth, with beautiful fruity notes and lightly oaked. On the finish, a very fine balance and soft tannins. This wine is best kept for 5 to 6 years and enjoyed with steak, other grilled meats or rich cheeses. »