



## THE VINEYARD

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<b>Surface of production for red:</b>	40 ha (total surface: 50 ha)
<b>Nature of the soil:</b>	Gūnz 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>	7,200 feet/ha
<b>Average age of the vineyard:</b>	25 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

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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 budbreak. The flowering period which followed this was rapid and homogeneous, with the exception of the Merlot, where 'couleur' or a slight loss of fruit was apparent. After a cool and mainly dry July, August was a particularly wet month. The cool August nights stimulated 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 20<sup>th</sup> of March to the 10<sup>th</sup> of April

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

Berry set: from the 15<sup>th</sup> of June to the 6<sup>th</sup> of July

Veraison: from the 10<sup>th</sup> to the 20<sup>th</sup> of August

### Harvest:

Plot by plot handpicking

Merlot: from the 26<sup>th</sup> of September to the 3<sup>rd</sup> of October

Petit Verdot: from the 7<sup>th</sup> to the 11<sup>th</sup> of October

Cabernet Sauvignon: from the 7<sup>th</sup> to the 16<sup>th</sup> of October

### Vinification:

Alcoholic fermentation in thermo-regulated vats

Ageing: 16 months in French oak barrel

New barrels: 40%

Alcohol: 13.5%



## TASTING

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<b>Blending:</b>	66% Cabernet Sauvignon - 27% Merlot - 7% Petit Verdot
<b>Bottling:</b>	At the Château, in May 2016 – 10,900 bottles
<b>Distribution:</b>	Place de Bordeaux

« 2014 has a deep purple colour. An aromatic nose, offering up fresh red fruits (blackcurrant), notes of balsamic and spices. In the mouth, there is a dense and powerful structure with a lot of richness. The tannins are velvety. The finish is resolutely on the fruits, with notes of cherries and juicy prunes, but also some delicate floral notes (violet) and sweet spices. Good ageing potential for this vintage thanks to the Cabernet Sauvignon. A future grand « classic » of the property. »