



CHÂTEAU CHANTALOUETTE 2014

VINTAGE REPORT :

Flowering took place rapidly and evenly from late May to 12 June in warm and slightly damp conditions.

Damp weather continued in July, with heat spikes and storms which stimulated vegetation growth and caused the berries to swell.

The grapes changed colour between the end of July and 20 August.

Fine weather set in at the end of August, halting vegetation growth and allowing the grapes to ripen more quickly and fully. Considerable differences between daytime and night-time temperatures helped to concentrate and preserve aromas and flavours in the grape skins.

The harvest took place between 24 September and 10 October.



VARIETAL MIX :

68% Merlot
32% Cabernet Sauvignon

MATURING :

1/3 in oak barrels
2/3 in vats

TASTING NOTES :

The wine has a colour that oscillates between crimson and purple and reveals fresh fruit aromas on the nose. The elegant palate displays good structure with silky tannins, while blackcurrant flavours dominate on the highly refined finish.

