



CHÂTEAU  
BEAUVILLAGE



2014

#### ● VINEYARD & CULTURE

**Area:** 24 hectares

**Terroir:** clay-limestone and gravel

**Encépagement:** merlot & cabernet sauvignon

**Average age of the vines:** 35 years

**Pruning of the vine:** double Guyot

**Leaf thinning:** mechanical

**System of vine cultivation:** herbing in the rows since 1995

**Environmental Certification:** AREA Level 2 High Environmental Value certification under the Grenelle II Act.

#### ● VINIFICATION & AGEING

**Harvest:** mechanical with parcel collection

**Sorting of the grape harvest:** egger-sorter in the cellar

**Fermentation:** cold pre-maceration for 3 days

**Vinification:** traditional, thermoregulated with separate grape varieties over a period of 28 days

**Pressing:** vertical press

**Ageing:** 12 months in oak barrels, ceramic toasting, medium intensity

**Alcohol content:** 13% vol.

#### ● BLENDING

**Merlot :** 55 %

**Cabernet Sauvignon :** 45 %

#### ● CONSULTANT ŒNOLOGISTS:

**Antoine MEDEVILLE & Thomas MARQUANT**

#### ● TASTING NOTES :

The 2014 vintage is a clear, brilliant, beautifully deep colour. The bouquet is well-focused, elegant, and pure with notes of ripe red fruit (blackcurrant and cherry) and aromatic complexity thanks to well-integrated toasty oak overtones. Starts out generous and powerful on the palate with soft tannin, becoming full-bodied and rich in the mid-palate, with a lovely impression of sweetness.