



PAUILLAC

Vintage 2014

Owners : Jacky and Françoise Lorenzetti
Consultant Oenologist : Eric Boissenot

Total area : 49.7 ha
Production area : 46.7 ha
Density of plantation : 8 500 to 10 000 vine stocks / ha
Average age : 35 years
Terroir : Garonne gravel on limestone bedrock
Grape varieties : 48% Merlot
47% Cabernet Sauvignon
3% Petit Verdot
2% Cabernet Franc

Beginning of harvest : 30 septembre
End of harvest : 17 octobre
Blending : 89% Merlot
6% Cabernet Sauvignon
3% Petit Verdot
2% Cabernet Franc

New barrels : 10%
Ageing : 16 months
Yield : 42hL/ha

Alcohol (in % vol.) :
Acidité (in g/l H₂SO₄) :
pH :

Bottling date : from 23 May 2016
to 3 June 2016
Production : 115 000 bottles

Cultural practices

All work favorizing a good distribution and aeration of the grapes (disbudding, clipping, thinning out of leaves
Hand-picked sorting harvest according to the terroir, the vigorous zones and separation between stocks from the heart and the borders of our plots
Harvest in crates, followed by a manual sorting on clusters and then on berries.

Vinification

Gravitary vatting without crushing
Prefermentary cold maceration
Long vatting period
Gravitary racks and returns





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Tasting note

A quite intense plum color. The nose is explosive and shows notes of fruit cake, candied lemon and peach in syrup. The rhubarb appears after aeration. The palate is so delicate and fine with a beautiful freshness and smooth tannins. The salivating finish offers notes of red currant.

Tasted at the Château in April 2015

DECANTER - September 2015 - (89)

« A high 89% Merlot in this second wine, as they work increasing the Cabernet Sauvignon in the grand vin. This also has touches of Petit Verdot and Cabernet Franc. Tight fruit structure and lovely integrity of red cherry and cassis fruit, given weight without smothering from 5-10% new oak. »