

Château Lanessan 2014

AOC : Haut- Médoc

GRAPE VARIETIES: 50% Cabernet Sauvignon, 43 % Merlot, 5 % Petit Verdot, 2% Cabernet Franc, planted on deep Garonne gravel

HARVEST PERIOD: September 24th to October 18th 2014

VINTAGE SPECIFICITIES:

- Very good and early springtime setting.
- Several intense rainstorms and hailstorms during summer. Loss of spring advance.
- July and august cool and gloomy.
- Dry and very sunny summer from August 27th to late October that accelerated ripeness.
- Healthy harvest with strong phenolic potential.

WINE MAKING PROCESS: Machine picking at optimum ripeness. The best berries are selected at arrival by using an optical sorting machine, used for the first time for this 2012 harvest. Fermentations, macerations, extracting technics, are made in coated concrete tanks with temperature control and according to the vintage and the quality of the grapes.

AGEING: 12 months in French oak barrels, 1/3 new barrels, 1/3 one year old barrels and 1/3 two year old barrels.

TASTE PROFILE: deep color with purplish blue highlights, intense nose of black stewed fruit, roasted notes and touches of liquorice. Full and dense mouth with a smooth structure coated with very fine tannins. The final is fresh and powerful with a good length on complex aromatic notes.

AWARDS:

- ✓ 16/20 grading by Bernard Burtschy (Le Figaro – 2015)

Smooth balance, subtle, rich...



DOMAINE BOUTEILLER