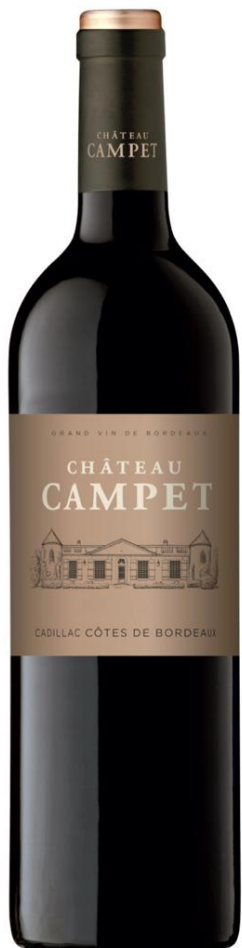




CHÂTEAU CAMPET

CADILLAC - CÔTES DE BORDEAUX

VINTAGE 2014




TO SERVE

-  17 °C
-  3 - 5 years
-  13 % vol
-  1 hour

TASTING NOTES

 A lovely dark crimson colour with a glimmer of ruby red.

 Rich aromas of roasting coffee and cocoa on the nose, alongside scents of black fruit.

An elegant attack; good balance, with red fruits and a hint of floral flavours. An elegant, powerful vein of tannin giving way to a beautifully long, persistent finish.



FOOD/WINE PAIRINGS

Fine charcuterie, world cuisine, red meat, tournedos of duck with fois gras, dishes served in sauce, mature cheeses.

CLIMATE

This year was divided into two very distinct 'seasons': the growing season which got off to a dank, cold start, and the hot, sunny weather that followed at the end of summer and beginning of autumn. These sharply contrasting conditions have shaped the character of 2014's wines.

- Cool temperatures inhibited shoot growth; growth was particularly slow in April and May as both months were cold and damp.
- As the weather warmed up the vines began to grow more rapidly, notably from June 10th onwards. June remained warm and sunny.
- Temperatures fell again in July, and growth slowed once more.
- There was little rainfall as grapes ripened.
- September and October's weather was exceptionally dry and sunny, apart from a storm in the first week of September which brought 50mm of rain.

VINEYARD MANAGEMENT

- Early bud break.
- Sluggish growth from the end of April and throughout May.
- Flowering progressed quickly
- Rapid development of foliage in June.
- Vine growth stopped very much later than usual, with water stress also developing late.
- Excellent conditions at the end of the season encouraged grapes to ripen well.

HARVEST DATES

Merlot: 5th October
Cabernet-Sauvignon: 18th October

VINIFICATION

- Traditional harvesting and sorting methods.
- Warm maceration post-fermentation.
- Alcoholic fermentation between 25 and 30°C.
- Micro-oxygenation between alcoholic and malolactic fermentation, giving colour, stability and body.
- Aged for 12 months, 1/3 in new French oak barrels, 1/3 in barrels after one wine and 1/3 in tanks.

BLEND

65% Merlot
30% Cabernet Sauvignon
5% Cabernet Franc

OUR EXPERT SAY

« 2014 was an excellent year; the grapes achieved good maturity, giving ripe tannins and thus concentrated fruit. Château Campet 2014 is a rounded, full-bodied wine with good power on the palate. »