





CRU LA MAQUELINE

BORDEAUX




VINTAGE 2014



TO SERVE

-  Between 16 and 18 °C
-  Ready to drink straight away to enjoy the full freshness of the fruit.
-  14.5% vol
-  30 minutes

TASTING NOTES

-  Deep red in colour with garnet-red reflections.
-  Elegant on the nose with red berries fruit and black fruit. Soft toasty notes and a hint of mocha add complexity. Good intensity, good complexity.
-  A powerful, elegant palate with good length and flavours of red and black fruit. The structure is ripe and luscious with good balance.

FOOD/WINE PAIRINGS

Duck with aubergines, bison mince steak in honey sauce, dishes served in sauce and meat-based hors d'œuvres.

CLIMATE

- A mild wet winter. Bud-break came around the normal dates, perhaps even a little early.
- There were very few days of frost: only 9, compared with the 10-year average of 26.
- Significant fluctuations of temperature throughout spring caused growth to progress in fits and starts: the vines developed normally until the end of April, when a cold spell slowed growth down until flowering in May. The first flowers did not appear until the end of May. Conditions were cold and damp, and not conducive to fertilisation.
- June was relatively dry, and warm enough for flowering and fruit set to progress rapidly. This was particularly timely for Merlots planted in later-ripening terroirs.
- The complete absence of summer put paid to any slow down in growth before veraison. The weather was far more conducive to foliar development than ripening of grapes. Low temperatures coupled with damp conditions gave rise to the threat of fungal disease. Cru de la Maqueline was spared by heavy rainfall in August, and enjoyed the advantages of a magnificent Indian summer.
- September and October both brought spectacular weather with plenty of heat, perfect for ripening the fruit and limiting the threat of botrytis.

VINEYARD MANAGEMENT

- Flowering took place at a rapid pace around June 7th
- Leaves were thinned on both sides at the beginning of August.
- Water was in plentiful supply, encouraging the growth of cover crops.
- There was little threat of botrytis, and only a limited threat of mildew pressure at the end of the season.
- Harvesting was slow, taking full advantage of late ripening.

HARVEST DATES

Merlot: 24th September – 8th October
Cabernet Sauvignon: 15th October
Petit Verdot: 17th October

VINIFICATION

- Grapes were picked at full ripeness, showing good potential and ripe tannins.
- Extraction was achieved by délestage ('rack and return') and pumping over.
- Fermentation between 28° and 30°C.
- Fermentation period: 30 days.
- Micro oxygenation before malolactic fermentation.
- Aged in vats for 10 months with a proportion of new wood to add complexity and a touch of modernity.

BLEND

93% Merlot
4% Petit Verdot
3% Cabernet sauvignon