

CHÂTEAU HOURTOU

CÔTES DE BOURG

VINTAGE 2014



TO SERVE

t° 17 °C

5 years

% 13 % vol

60 Minutes

TASTING NOTES

Gleaming cherry-red colour.

Expressive, generous and fresh on the nose with notes of juicy redcurrants and a medley of mixed red fruits.

Creamy on the palate; a cheerful, full and rounded personality. The texture is enhanced by a fine, fresh, thirst-quenching tannic structure.

FOOD/WINE PAIRINGS

Home made terrines, rack of lamb with thyme, duck with root vegetables, grilled beef, dishes served in sauce and 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, apart from a major rainstorm at the start of September
- 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.
- Delayed véraison (colour change) and ripening.

HARVEST DATES

Merlot: 24th September – 2nd October
Cabernet-Sauvignon: 7th and 8th October
Cabernet Franc: 2nd October
Malbec: 24th and 25th September

VINIFICATION

- Thorough sorting on delivery to the winery.
- Thermovinification.
- Low temperatures for Merlots (temperatures ranged from 20 - 28°C); careful management of inputs (scent and flavour).
- Short vatting time of 10 days.
- Short aging period of 10 months in tanks.

BLEND

80% Merlot,
10 % Cabernet-Sauvignon
5% Cabernet Franc
5% Malbec

OUR EXPERT SAY

« 2014 was one of those vintages where everything just seemed to balance perfectly: expressive fruit, good body, a modern feel, excellent texture, juicy, thirst-quenching ripeness and a pleasingly assured, appealing tannic structure. An easy-drinking wine for anyone needing guidance. »