





CHÂTEAU LATOUR CAMBLANES

CADILLAC - CÔTES DE BORDEAUX



VINTAGE 2014



TO SERVE

-  17 °C
-  4 – 7 years
-  13,5 % vol
-  1 hour

TASTING NOTES

-  Developing delightful aromas of juicy red fruits on the nose, alongside subtle hints of spice.
-  A lovely touch of smooth velvet on the palate, with delicious flavours of fresh fruit – particularly freshly-picked red berries - with an added hint of cocoa and cardamom. A highly elegant tannic structure gives balanced support to a flavourful finish.

FOOD/WINE PAIRINGS

Fine charcuterie, free-range chicken, grilled sirloin of beef, dishes served in sauce, world cuisine, 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.
- Malolactic fermentation in tanks,

BLEND

Merlot : 85%
Cabernet Sauvignon : 15%

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."