





# CHÂTEAU TOUR BELLEVUE





VINTAGE 2014



## TO SERVE

-  17 °C
-  2 -10 years
-  13 % vol
-  1 hour

## TASTING NOTES

-  An intense, deep red colour.
-  Expressive on the nose; good fruit-driven complexity overlaid with accents of cocoa.
-  Supported by tightly-knit tannins on the palate and an array of delightful flavours. Balance is good, and not lacking in power.
-  Full of character on the finish, redolent of its terroir.

## FOOD/WINE PAIRINGS

Lamb, duck, entrecote steak, game, world cuisine, dishes served in sauce, mature cheeses.

## CLIMATE

The 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 weather was exceptionally dry and sunny, and unlike the right bank, the left bank was spared September's 50mm rainstorm.

## VINEYARD MANAGEMENT

- Early bud break.
- Merlots and Cabernets flowered well at the beginning of June.
- Leaves were thinned on one side at the end of July/beginning of August.
- Veraison (colour change) was late but progressed evenly.
- Little pressure from fungal disease at the end of the cycle.
- September successfully triggered the ripening process.

## HARVEST DATES

Merlot: 29th September – 4th October  
Cabernet: 6th – 10th October

## VINIFICATION

- Reductive techniques were favoured this year to help preserve the fruit.
- Moderate degree of extraction.
- Vatting period of 22-24 days, handling the fruit with meticulous care.
- Aging: 30% in barrels after one wine and 30% in barrels after two; the remainder in tanks.

## BLEND

Merlot: 75%  
Cabernet-Sauvignon: 25%

## OUR EXPERT SAY

« When the grape harvest is of such high quality, winemaking is an absolute delight. It was a pleasure to blend the mellow, fruit-packed Merlots with the Cabernet Sauvignons which had been helped along no end by the Indian summer. They give the Château Barreyres wines good depth of colour, along with complexity on the nose and density on the palate.»